



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
AND HER HEIRESS
BY LETTER UNDER THE GREAT SEAL



BY APPOINTMENT TO
HIS ROYAL HIGHNESS THE PRINCE OF WALES
BY LETTER UNDER THE GREAT SEAL


CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



CHAMPAGNE J.M. LABRUYÈRE

EXCLUSIVE TO CORNEY & BARROW IN THE UK



“Emulating Burgundy, we are creating a Champagne de Climats, enhancing each specific terroir and within a Village, emphasising the mosaic of terroir.”

EDOUARD LABRUYÈRE

CHAMPAGNE J.M. LABRUYÈRE

The day has finally dawned for the unveiling of Champagne J.M. Labruyère and we are delighted to launch the first of the wines from this family-owned grower estate of *grands crus*— a rare thing indeed.

In January 2015, we proudly announced our new exclusivities: Domaine Jacques Prieur in Burgundy, Domaine Labruyère in Moulin-à-Vent, a special allocation of Château Rouget in Pomerol and, now, Champagne J.M. Labruyère.

4

5



WHY CHAMPAGNE?

Edouard Labruyère has hardly been resting on his laurels since he took over from his father in 2008.

It is difficult to imagine how such a punctilious overseer of all the estates can cover so much ground, Moulin-à-Vent, *grands* and *premiers crus* estates traversing the length of Burgundy and a very fine estate, Château Rouget, in Pomerol. He benefits from some harvest date variation but the whole harvest process is exacting to say the least... and he is a hands-on kind of guy. Many would call a halt to any further projects but Edouard prefers the road less travelled by.

He has long felt that Champagne, even if a UNESCO site, is a large appellation with a myriad different *terroirs*, lost in the firmament of brands. It is clear that the Montagne de Reims ought to be a great ambassador but it has been rather overshadowed by the Côte des Blancs. In fact, the Montagne has so much to offer, a curved ridge with many aspects and geologies, capable of great complexity. Believing in *terroir*, steeped in the Burgundian ideal, Edouard is aiming for the skies, determined to showcase individual plots – much to the amusement, I am sure, of incredulous neighbours. There is currently an increasing interest in 'grower' champagne and who has better legitimacy to talk about the concept of *terroir* than a Burgundian grower?

ONE FAMILY, FOUR DOMAINES

1850	Domaine Labruyère
1988	Domaine Jacques Prieur (founded 1870)
1992	Château Rouget
2012	Champagne J.M. Labruyère

THE HERITAGE

The family view the profile of Champagne J.M. Labruyère as a novel, a family history in which the first protagonist, from the 19th Century, is Jean-Marie Labruyère, to whom the Champagne is dedicated.

His knowledge and passion for individual *terroirs* has been passed down through the generations, to the present day.

This emphasis on *terroir* means that each plot is isolated at harvest and vinified separately, the better to understand every parcel and assess whether it is for blending or better on its own.

There are 7 hectares of *grand cru* within Verzenay in total, planted with 70% Pinot Noir and 30% Chardonnay. The wines are aged in a perfect, vaulted, traditional 18th century cellar, overseen by celebrated oenologist Nadine Gublin - originally from the champagne region. The day to day running of the cellar and vineyard is looked after by Vincent Van Waesberghe (*chef de cave* and *chef de culture*).



THE AIM

“To create a unique champagne on the greatest terroirs of Champagne.”

Edouard Labruyère.

The most important factors for customers weary of branded blends are:

- These wines are rare, production is limited.
- The vines are 100% family owned, *récoltant manipulant*, all the grapes being grown on the estate, enabling them to be true *vins de terroir*.
- They are all *grand cru* and are wine drinkers' wines, really showing personality, crafted by nature first and foremost, then translated by man to be at their best with and around food.

The wines in this release (the future, vintage offering, is undergoing longer maturation) have names which reflect the family's idea of the champagne representing a novel of the family's journey. They are:

- Prologue Brut NV
- Anthologie Rosé NV
- Page Blanche Blanc de Blancs NV

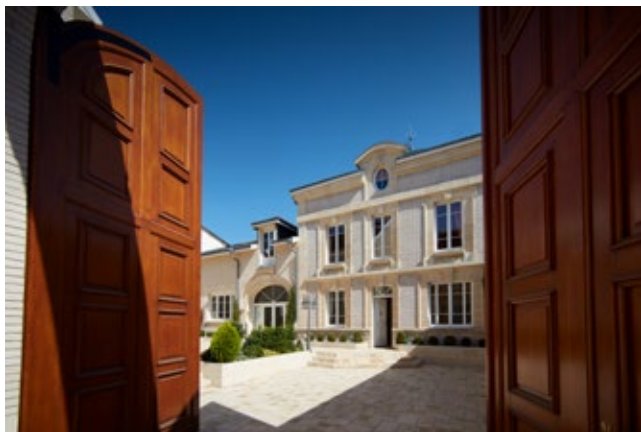
Although technically non-vintage, the blends are largely 2012 – 90%, with a small proportion of 2010 – 5% and 2011 – 5%. They are all AOC Champagne Grand Cru Verzenay.



VERZENAY

Recognised from Gallo-Roman times, Verzenay is situated on the ridge of the Montagne de Reims, a sub region of Champagne.

The Montagne de Reims is essentially a 30km band which quivers, in an 's' shape, between Reims and Epernay. Verzenay lies towards the latter, west of Reims. It enjoys *grand cru* status.



WHAT DOES GRAND CRU ACTUALLY MEAN?

All 319 villages in Champagne are graded according to their potential quality of grapes. Those (17) rated at 100% are designated *grand cru*. They are a rare breed. The majority of champagne houses buy their grapes from smallholders unable, viably, to make their own champagne. Here, with Champagne J.M. Labruyère we have a major point of difference in Edouard Labruyère's fastidiousness and his team, seeing the wine from grape to bottle from excellent sites – all the family's own properties. This distinction cannot be stressed enough.

ALISON BUCHANAN
February 2017



TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. You seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

TASTING NOTES



PROLOGUE BRUT NV

This is as pristine as driven snow. Super fresh, marked by orchard fruit with a citrus lift, it is very primary, star fruit and grape must to the fore. Extraordinarily youthful, it is both taut and exuberant – a fabulous accompaniment to a great range of dishes and, Pinot Noir dominant, it complements seafood and white meats, as one would expect, but holds its own with red meats and game.

Corney & Barrow Score 18+
Recommended drinking from 2017 - 2024+

£165.00/case of 6 bottles, in bond UK

PAGE BLANCHE BLANC DE BLANCS NV

This is focussed, with a compressed energy. Orchard fruit prevails, complemented by refined minerals. The finish, long and elegant, suggests a very promising future – warranting some bottle ageing. This is also a gastronomic wine, a terrific foil to rich fish and poultry dishes – elegant and pure.

Corney & Barrow Score 18
Recommended drinking from 2018 - 2025+

£225.00/case of 6 bottles, in bond UK

NOTE

- All wines are due to be shipped in May/June 2017

ANTHOLOGIE ROSÉ NV

This has a very attractive colour and a distinctive personality on the nose and palate. There is a beguiling blend of strawberries and cream, frozen raspberries and delicate traces of cocoa – a wine with real character, sophisticated yet inviting. As with the other wines, we are reminded that this is first and foremost a fine wine, with a sense of place, a food wine which will match red meats – pheasant, duck and beef as well as seafood and white meats. Characterful.

Corney & Barrow Score 18
Recommended drinking from 2017 - 2025+

£195.00/case of 6 bottles, in bond UK

SOME DETAIL...

- Prologue Brut NV: 4.8g/l residual sugar; 3 years lees ageing
- Page Blanche Blanc de Blancs NV: 3.2g/l residual sugar; 2 years lees ageing
- Anthologie Rosé NV: 6.4g/l residual sugar, almost 3 years lees ageing
- In terms of oak, the wines are a combination of 20% of one and two year old barrels from Domaine Jacques Prieur
- All of the wines were disgorged May 22nd 2016

TO ORDER

Please contact

London +44 (0)20 7265 2430
Edinburgh +44 (0)1875 321 921
Email sales@corneyandbarrow.com

LONDON

1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

NEWMARKET

Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
F +44 (0)1292 265 903
ayr@corneyandbarrow.com

