



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HIS ROYAL HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
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**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780



CHÂTEAU LA TOUR DE L'EVÊQUE & CHÂTEAU BARBEYROLLES

2016 VINTAGE, EARLY RELEASE

*“2016 is among the greats, producing particularly fine,
elegant and very complex Rosé.”*

Régine Sumeire

Introducing two estates, owned and run by Régine Sumeire, third generation winemaker and an early pioneer of Provence’s trademark pale, ethereal style of rosé. The family’s deep respect for the land means that sustainable farming practices are a long-held family tradition – grapes are picked by hand; vineyards ploughed using horses; chemical treatments are forbidden; and the wines have received organic certification.

Château La Tour de L’Evêque

A firm favourite *chez* Corney & Barrow, Château La Tour de L’Evêque’s potential was spotted by Régine’s grandfather, Gabriel, who purchased the estate in 1958. The name translates as “The Tower of the Bishop”, as it used to be the summer residence of the Archbishops from nearby Toulon. This majestic estate, steeped in history and the subject of many local legends as well as Royal visits, produces a variety of Rosé wines, each with a distinct style. With vines of up to 40 years old producing grapes with superb concentration and cooling sea breezes preserving freshness, Régine and her team make vibrant, yet graceful wines.

Château Barbeyrolles

The estate where it all started for the renowned pale pink Provence rosé, it was at Château Barbeyrolles in the early 1980s that Régine experimented with the Coq press, normally used in Champagne. She decided to use whole bunches of grapes and allow a gentle pressing to produce the delicate, glowing pink style that has put Provence on the map as France’s spiritual home of Rosé. Located in the St Tropez peninsula and so close to the sea that a saline freshness can often be detected in the wines, Château Barbeyrolles has only 12 hectares of vineyards, so wines are made in limited quantities each year.

TASTING NOTES

CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ, AOC CÔTES DE PROVENCE 2016

A classic style of Provence rosé with vivacious red berry fruit, ripe nectarine and hints of sweet grapefruit. Its silky texture, delicate creaminess and vivid fruit make this delicious on its own or a wonderful match for a variety of food such as meaty white fish, cheese dishes or Asian spices.

Arriving early May

£80/CASE OF 12 BOTTLES, IN BOND UK

£46/CASE OF 3 MAGNUMS, IN BOND UK

CHÂTEAU LA TOUR DE L'EVÊQUE PÉTALE DE ROSE, AOC CÔTES DE PROVENCE 2016

Made from the oldest vines on the estate, this elegant companion to Tour boasts ripe stone fruit with hints of orange peel and honeysuckle. Initially delicate and intricate on the palate, the fruit melds with a light creaminess and is underpinned by a saline minerality. Silky, intense and complex, this wine is perfect as an aperitif and can go with a variety of seafood dishes or Régine's iconic Provençal fish soup!

Arriving early May

£120/CASE OF 12 BOTTLES, IN BOND UK

£66/CASE OF 3 MAGNUMS, IN BOND UK

CHÂTEAU BARBEYROLLES PÉTALE DE ROSE, AOC CÔTES DE PROVENCE 2016

A wine that transmits this estate's magically beautiful terroir, the nose has a bright, spicy intensity with sweet nectarine and exotic citrus. The palate shows astounding purity of fruit framed by light, savoury touches from the Mourvèdre in the blend and a hint of aromatic pepper lingering on the finish. It drinks beautifully on its own and has the versatility to match with sushi, chicken dishes or Asian cuisine.

Arriving May/June

£195/CASE OF 12 BOTTLES, IN BOND UK

£110/CASE OF 3 MAGNUMS, IN BOND UK

TO ORDER

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Offer runs until Friday 5th May