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WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
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CORNEY &
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INDEPENDENT WINE MERCHANTS-1780



ETS. JEAN-PIERRE MOUEIX

2016 VINTAGE, EN PRIMEUR

ETS. JEAN-PIERRE MOUEIX

2016 VINTAGE, EN PRIMEUR

To find out more about Corney & Barrow visit
www.corneyandbarrow.com



*“A yin and yang vintage: without
our doing, they met in the middle
and found their balance.”*

EDOUARD MOUEIX, APRIL 2017

2016 VINTAGE REPORT

On our recent visit to Bordeaux, we devised a short list of questions intended to elicit revealing responses on camera. The final question asked of all the unsuspecting interviewees was, “If your 2016 wines were a person from history, who would they be?”

When Adam Brett-Smith put this slightly mischievous question to Edouard Moueix, the latter replied, without missing a beat, “George VI, for his unexpected coronation and Elizabeth II, for her longevity.” Rather a neat way to doff the *chapeau* to the *rosbifs* whilst capturing a vintage which, against the odds, finds itself on the path to greatness.

Watch the full interview by clicking [here](#).

The leaves may have ended up filled with sap and sun (in the words of Boris Vian, overleaf), but that was far from the outlook during the first half of the season. As we remarked in our initial Bordeaux report [here](#), the 2016 growing season started cool and very damp. By mid-June, the vintage’s prospects were distinctly shaky. The only way such a sodden soil base could come good was for a long and protracted hot, dry period to materialise. Which it duly did, in rather splendid style...

But we are getting ahead of ourselves. Taking the season’s key events in turn, the mild winter of 2015-16 led to an early budbreak which, in the Moueix-owned vineyards, started on 28th March in Pomerol and 29th March in Saint-Émilion. Such a precocious start to the season made for a nervous spell, as frost could have devastated the crop at

this point. Fortunately this threat never materialised.

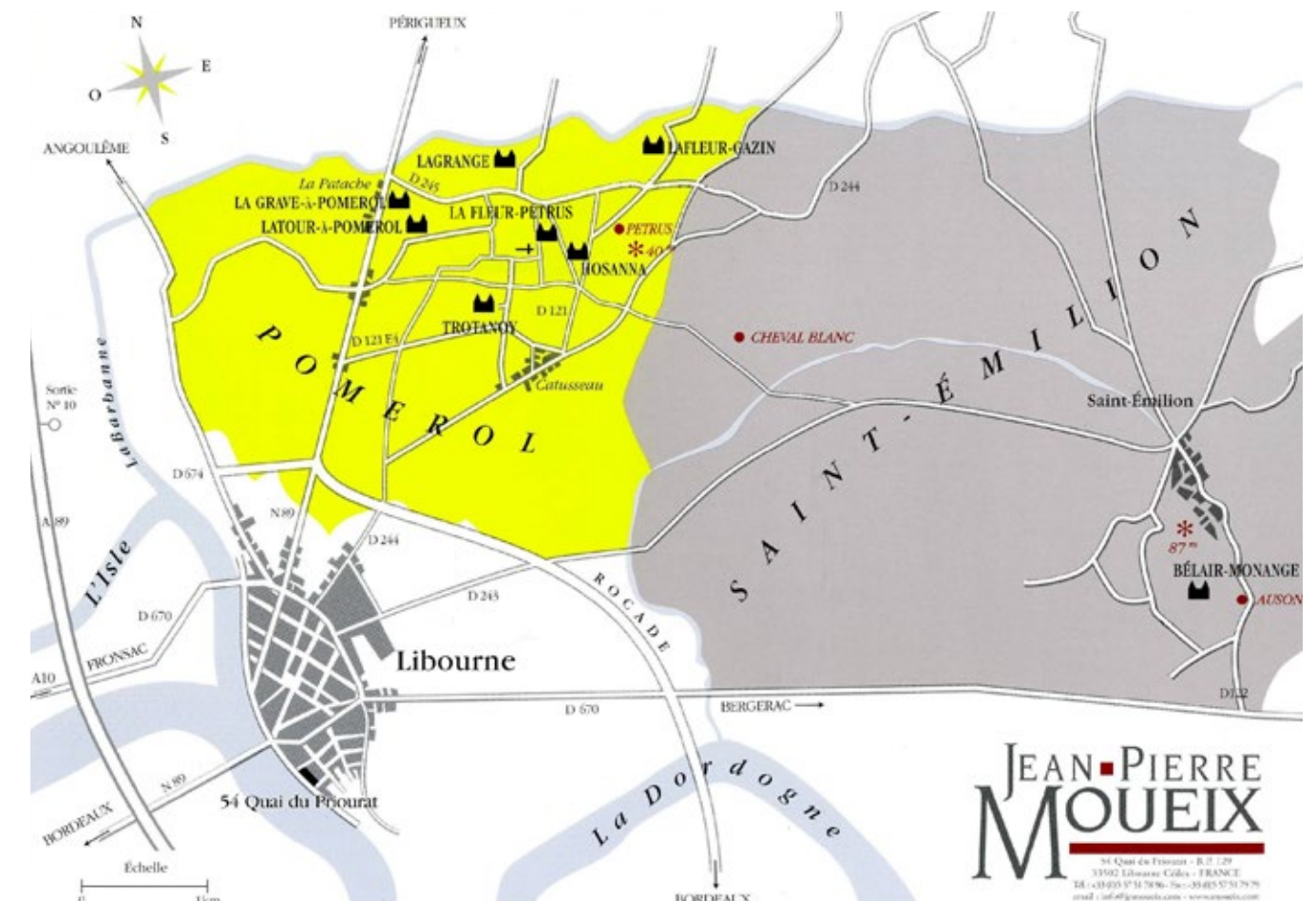
April is best described as chaotic, the dominant cool and humid weather interspersed with warmer spells. Humidity makes for nervous vignerons, as the threat of fungal disease is high, requiring spraying and constant vigilance. This is when having a team as efficient and well-trained as the Moueix becomes so important. Chaos yielded to relative stability and greater warmth from the end of May. This induced a rapid and complete flowering, which took place from 30th May to 6th June in Pomerol, and from 2nd to 7th June in Saint-Émilion.

30th June marked the beginning of summer proper and a prolonged drought, with two extended heatwaves. This was the period in which those soil water reserves came into their own; indeed, they were to become almost entirely depleted. The Moueix team limited the impact of heat and drought by tilling the soil at night and with frequent, fastidious canopy management.

The potential crop had reached generous proportions by this stage, requiring green harvesting (cutting off excess bunches) in the Moueix vineyards. *Véraison*, when the grapes change colour, occurred from 4th to 13th August in Pomerol, and from 8th to 16th August in Saint-Émilion.



CHRISTIAN MOUEIX



*Il a cueilli deux feuilles jaunes
Gorgées de sève et de soleil*

*He picked two yellow leaves
Filled with sap and sun*

BORIS VIAN (1920-59)

The temperature dropped markedly on 13th September, followed by just enough mid-month rain to ease the grapes into a slow and assured maturity. Harvest took place under clear skies from 24th September to 12th October in Pomerol and from 5th to 11th October in Saint-Émilion.

How to rank 2016 *vis-à-vis* other recent years? In the opinion of Edouard and Christian Moueix, the growing season resembled that of the 2012 vintage, with particularly slow fruit maturation. Upon tasting, however, the berries “evoked the 2010 vintage” – they were “crunchy and fresh” yet “gorged with sugar” (a wonderful expression, evoking Boris Vian’s verse opposite).

We enjoyed tasting the 2016s perhaps more than any recent vintage. Their intensely red-fruited quality, vibrant freshness, low alcohol and supple tannins make them a delight, even at this embryonic stage of their lives. We shall enjoy selling them even more – they are wines of infectious excitement, as we very much hope you will discover for yourselves.



GUY SEDDON
June, 2017



TEAM CORNEY & BARROW AT CHÂTEAU BELAIR-MONANGE

Left to right:
Chris Hodgson, Guy Seddon, Paul Marus, Percy Weatherall, Edouard Moueix, Adam Brett-Smith, Kelley Moueix, Bryce Fraser, Will Hargrove



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THE ALLOCATION PROCESS

The nature of *En Primeur* means stocks are limited. We use our exclusive relationships to secure as much as possible. You can always order with confidence from Corney & Barrow.

1. The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
2. These wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. Orders should be balanced across the range of wines.
4. Should you wish to sell the wines in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to Ets. Jean-Pierre Moueix.
5. Priority will be given to Ets. Jean-Pierre Moueix and Corney & Barrow's best, most loyal and most regular customers.
6. We will do our best to accommodate newer customers.

Confirmation of your order will be through receipt of invoice and the wines will be delivered or put into your reserves on payment.

As detailed above, all orders are conditional upon UK storage only.

Do please speak to our sales team, who will be delighted to help you further.



2016 TASTING NOTES

by Adam Brett-Smith



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CHÂTEAU BARRAIL DU BLANC, SAINT-ÉMILION GRAND CRU

I did a double take when I checked my score of the 2016, a good notch above that for the 2015 but a review of the team's scores suggested that the assessment should stand. Whatever, "*Barry White*", as this tiny, three hectare château is affectionately known at C&B, is a triumph and one of the great values. Huge colour, deepest red to the rim and with a dark, sinewy, pungent perfume of red and black fruits, this wine offers a palate that is sweetly intense, nicely balanced with firm, fresh but supple structure and really fine length. We take all the production reserved for the UK and, as per last year are offering devotees the chance to buy a barrel – see below.

Corney & Barrow Score 17 to 18
Recommended drinking from 2019 - 2023

£185/case of 12 bottles, in bond UK
£195/case of 24 halves, in bond UK
£195/case of 6 magnums, in bond UK
£105/case of 1 double magnum, in bond UK

"Barrel of Barry" – Barrail du Blanc often goes, internally, by the nickname of "*Barry White*"...this year we have decided to offer the chance to buy 25 cases (you can choose your mix of bottles and magnums) at the rather splendid price of **£3995 in bond**.

CHÂTEAU PINDEFLEURS, SAINT-ÉMILION GRAND CRU

Having tasted this Dior family-owned wine over many years, it was this 2016 offering, under Dominique Lauret-Mestreguilhem, that finally made us put a toe in the water. 90% Merlot, usefully old vines (35 years) and a fine gravelled soil with some clay have combined to make a super wine in 2016. Profound ruby colour. The nose is darkly fruited, smoky, even sexily fruited. The palate is spicily rich with grainy tannins but avoids the rough trade element through plump, fresh fruit and judicious use of oak. Fine length as well.

Corney & Barrow Score 16 to 17.5
Recommended drinking from 2020 - 2025

£210/case of 12 bottles, in bond UK
£220/case of 6 magnums, in bond UK

CHÂTEAU DE BEL-AIR, LALANDE-DE-POMEROL

2016 offered C&B another opportunity to buy a wine that had not been on our list for over 20 years and from a satellite of the most exclusive pocket in all of Bordeaux. Situated on a small slope next to the Barbanne valley and with an intriguing 9% of Cabernet Sauvignon in its otherwise classic (but old vined) Merlot predominance, this is the perfect wine for the slightly impatient. Full ruby colour. The nose is toffeed, sweetly fruited with hints of game. The palate is supple, gracefully extracted, delectably easy to taste but with a nice grip and lovely fresh length. "What's not to like?" was Paul Marus' suitably pointed comment.

Corney & Barrow Score 16.5
Recommended drinking from 2019 - 2022

£215/case of 12 bottles, in bond UK
£225/case of 6 magnums, in bond UK

CHÂTEAU LA MISSON, LALANDE-DE-POMEROL

Firm ruby colour. A nice 'winey' plump red-fruited nose of strident intensity, with undergrowth, a touch of mint and faint eucalyptus. The palate is rounded and supple, expansive and immediately inviting, leading into a generously flavoured mid-palate with freshness, a kick of grip and nice length. Good briny focus on the finish, satisfying. Super value.

Corney & Barrow Score 17
Recommended drinking from 2019 - 2022

£195/case of 12 bottles, in bond UK
£205/case of 6 magnums, in bond UK

CHÂTEAU LAGRANGE, POMEROL

Last year we noted the incorporation of some four hectares of La Fleur-Pétrus into this ancient property purchased by Jean-Pierre Moueix in 1959. 2016 is their best wine to date and another C&B exclusivity, happily. Opaque ruby colour. The nose offers arterial black-red fruit perfume, with heart on sleeve pungency. This is a richly-flavoured Lagrange, dark, spicy with a flare of freshness and chewy density to the finish. Deeply impressive length. A triumph.

Corney & Barrow Score 17.5+
Recommended drinking from 2019 - 2025

£345/case of 12 bottles, in bond UK
£355/case of 6 magnums, in bond UK

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CHÂTEAU PLINCE, POMEROL

Now an established C&B favourite and with a fascinating soil of the celebrated *crasse de fer* on top of the more conventional and lighter sandy base, this is another triumph in 2016. Full colour. Tasted immediately after Lagrange it is the perfect foil with a sweet, sexy, briary nose, almost marmaladed. The palate is silken with considerable but soft tannins, a delectable, rich weight and fresh, sustained length. Bravo!

Corney & Barrow Score 17 to 18
Recommended drinking from 2019 - 2025

£325/case of 12 bottles, in bond UK
£335/case of 6 magnums, in bond UK

L'HOSPITALET DE GAZIN, POMEROL

The immediate neighbour of the fabled Pétrus and owned by the ancient de Baillencourt dit Courcol family with whom C&B has a profoundly long connection, we love this wine which has been an exclusivity for many, many years. Qualitatively this is a significant step up, less overt, more profound than the previous Pomerols tasted. Dark, subliminally powerful perfume of densely packed red and black fruits, spicy, earthy, clenched. The palate is....calm, measured, drily rich, profound. The fruit is beautifully extracted with big, broad shouldered flavours, chewy and rich but with a burst of compressed freshness on the finish that lifts the weight so well.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2020 - 2027

£375/case of 12 bottles, in bond UK
£385/case of 6 magnums, in bond UK
£170/case of 1 double magnum, in bond UK

CHÂTEAU LA GRAVE À POMEROL

Personally owned by Christian Moueix, this is perhaps the finest, light, gravelled property in Pomerol and a super wine in 2016. Profound ruby colour. The nose is sweet, sweet, sweet, with a wild strawberried perfume, very pure, very fresh. The palate is textbook La Grave: rounded, silken, supple of flavour, with an effortlessly extracted richness and above all freshness to the finish which is both profound and infinitely pleasurable. Lovely wine.

Corney & Barrow Score 17.5++
Recommended drinking from 2020 - 2027

£445/case of 12 bottles, in bond UK
£455/case of 6 magnums, in bond UK
£195/case of 1 double magnum, in bond UK

CHÂTEAU BOURGNEUF, POMEROL

This fine vineyard lies just to the west of Château Trotanoy and possesses some of that legendary property's pure clay soil. It gives an ambitious density and structure to this wine that finesses some of the almost Plince-like sexiness. Huge colour in 2016, opaque ruby. The nose is smokily dark with a linseeded, creamy fresh black fruit perfume. The palate is richly and powerfully extracted and just when you think that its power is at the limit of comfort, the freshness and charm of the vintage lifts it back into the pleasure zone. Ambitious yes, but it's delicious. This is a property to watch.

Corney & Barrow Score 17 to 17.5
Recommended drinking from 2021 - 2026

£360/case of 12 bottles, in bond UK
£370/case of 6 magnums, in bond UK

CHÂTEAU LATOUR À POMEROL

This is my favourite "stealth" Pomerol, possessed of a quiet greatness of which only insiders are aware. You hardly ever see it on the secondary market, I suspect because, rather happily, it is more drunk than traded. This is a beautiful wine in 2016 with a fat, opaque ruby colour and a supremely confident perfume of fresh, dark fruits, very pure, very pointed, almost summer pudding like. The palate is effortlessly balanced, with a supple, dark concentration, an almost casual profundity and a sweet finish of almost sublime length. Beautiful wine.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2022 - 2027

£425/case of 6 bottles, in bond UK
£435/case of 3 magnums, in bond UK
£315/case of 1 double magnum, in bond UK

CHÂTEAU GAZIN, POMEROL

The immediate neighbour of Petrus (see L'Hospitalet de Gazin) and a single plot of some 16 hectares, this is one of the great values in Pomerol – and Bordeaux. This is the "Grand Vin" of L'Hospitalet and another great result in the vintage. It is more muted than its younger cousin but with a lovely, creamy, almost blackberried perfume with (imaginary?) clayey, spicy threads. The palate is grainily rich, layered with ripe, succulent but powerful flavours, fine concentration and super length. This may drink early but it will make great old bones as well.

Corney & Barrow Score 17.5 to 17.5+
Recommended drinking from 2022 - 2028

£365/case of 6 bottles, in bond UK
£372/case of 3 magnums, in bond UK

CHÂTEAU CERTAN DE MAY, POMEROL

The third in the great triangle of Vieux Château Certan (VCC) and Hosanna (previously Certan-Giraud) this is very rare in having a proportion of Cabernet Sauvignon and Cabernet Franc in its Merlot base, which I believe gives its utterly distinctive cocktailed, strawberried nose which, in 2016 has an even wilder array of red and black fruits. The palate mirrors the nose but with an almost decadent freshness to match the creamy concentration and chewy length. Nothing really like it in the great Pomerols.

Corney & Barrow Score 17
Recommended drinking from 2021 - 2028

£530/case of 6 bottles, in bond UK
£537/case of 3 magnums, in bond UK

CHÂTEAU HOSANNA, POMEROL

Last year I wrote that the Hosanna 2015 was about as good as it gets but I scored the 2016 fractionally higher. I am wary of the heart on sleeve beauty of 2016 (must be British reserve I guess) but whatever, the 2016 is a fabulous result for Hosanna. Opaque, ruby colour. The nose is initially muted but then deploys a delectable creamy perfume with shades of toffee and dark, sinewy, almost coffeed fruit. The palate is silken, dense, achingly well extracted, with a supple, sensual mouth feel (horribly apt expression from across the pond) and a pure, effortless concentration to the finish. Lovely, lovely wine.

Corney & Barrow Score 18 to 19
Recommended drinking from 2022 - 2030

£590/case of 6 bottles, in bond UK
£600/case of 3 magnums, in bond UK
£425/case of 1 double magnum, in bond UK

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.

For the benefit of simplicity, wines are scored out of 20. We will often use a range of scores (eg 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.

CHÂTEAU LA FLEUR-PÉTRUS, POMEROL

There is now a calm authority, not to say profundity about this great vineyard and the 2016 will be the perfect foil for the outstanding 2015. Tasted twice in as many weeks, this has a carapaced nose at first and then spicy red and black fruits, arterially pure and creamy. The palate is supple for sure but subtly concentrated with what I can only describe as a deep sensuality lifted by a sweet freshness and a bright power and length.

Corney & Barrow Score 17.5 to 18.5
Recommended drinking from 2023 - 2030

£995/case of 6 bottles, in bond UK
£1005/case of 3 magnums, in bond UK
£705/case of 1 double magnum, in bond UK

CHÂTEAU BELAIR-MONANGE, PREMIER GRAND CRU CLASSÉ, SAINT-ÉMILION

There is a subtle, aristocratic greatness about this legendary property in 2016, which has, as Jancis Robinson describes elsewhere, an "aérienne" quality. The colour is vintage deep for sure but there is a subdued, spicy wildness to the nose of super firm but ripe fruit. The palate possesses powder-fine tannins and a seamless, silken freshness of concentration, almost perfect elegance and that characteristic burst of refined flavours to the finish. Super wine.

Corney & Barrow Score 18
Recommended drinking from 2026 - 2036

£695/case of 6 bottles, in bond UK
£705/case of 3 magnums, in bond UK

*CHÂTEAU TROTANOY, POMEROL

This must be one of the wines of the vintage and yet another illustration of the sustained return to form of this fabled vineyard these last 15 years. Opaque, deepest ruby colour. The nose is fathomlessly deep, with profoundly red, sappy fruits (in the margin I wrote, on reflection rather creepily, "Red lips are not so red, as the stained stones kissed by the English dead"**, I rather hope I must have been referring to the colour). Powerful, even raw but so latent, so vinous, so out of this world. There you go. The palate combines this power with a silken density and, unusually for Trotanoy in youth, a graceful purity. It is wonderfully alive for a wine that is fabulously concentrated and long. Very, very good indeed, no, great.

Corney & Barrow Score 19
Recommended drinking from 2025 - 2035

* To be released separately later
**"Greater Love" by Wilfried Owen 1917

TO ORDER

Please call
020 7265 2430 (London)
or
01875 321 921 (Edinburgh)

Please email
sales@corneyandbarrow.com

Please note: these wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted in bond UK.

VINEYARD HOLDINGS

Wines	Appellation	Size (hectares)	Plantings	Average Vine Age (yrs)	Soil	Average Production (doz)
Château Barrail du Blanc	Saint-Émilion Grand Cru	3	70% Merlot, 30% Cabernet Franc	25	Gravel	1500
Château Pindefleurs	Saint-Émilion Grand Cru	17	90% Merlot, 10% Cabernet Franc	35	Gravel and clay-limestone	5000
Château de Bel-Air	Lalande-de-Pomerol	15	73% Merlot, 19% Cabernet Franc, 8% Cabernet Sauvignon	40	Quaternary gravel on clay, iron-rich subsoil	4000
Château La Mission	Lalande-de-Pomerol	2	80% Merlot, 20% Cabernet Franc	40	Clay and sand, iron-rich subsoil	TBC
Château Lagrange à Pomerol	Pomerol	4.7	95% Merlot, 5% Cabernet Franc	25	Gravel on deep clay	2000
Château Plince	Pomerol	8.7	72% Merlot, 28% Cabernet Franc	30	Dark sandy soils on ferruginous soil (craie de fer)	4000
L'Hospitalet de Gazin	Pomerol	24	90% Merlot, 7% Cabernet Sauvignon 3% Cabernet Franc	*	Gunzian gravel, subsoil of green and blue clay with iron oxides	*
Château La Grave à Pomerol	Pomerol	8	85% Merlot, 15% Cabernet Franc	20	Gravel on fine clay	3000
Château Bourgneuf	Pomerol	9	90% Merlot, 10% Cabernet Franc	40	Mixed gravel and clay	3500
Château Latour à Pomerol	Pomerol	7.9	90% Merlot, 10% Cabernet Franc	35	Gravel, clay (2/3), clay silt (1/3)	2500
Château Gazin	Pomerol	26	90% Merlot, 7% Cabernet Sauvignon, 3% Cabernet Franc	30 to 50	Gravel and clay, sand	2000
Château Certan de May	Pomerol	26	90% Merlot, 7% Cabernet Sauvignon, 3% Cabernet Franc	30 to 50	Gravel and clay, sand	2000
Château Hosanna	Pomerol	5.5	70% Merlot , 25% Cabernet Franc, 5% Cabernet Sauvignon	25	Clay and deep gravel	1500
Château La Fleur-Pétrus	Pomerol	18.7	90% Merlot, 10% Cabernet Franc	40	Mainly gravelly with some clay	5000
Château Bélair-Monange	Saint-Émilion Premier Grand Cru Classé	23.5	85% Merlot, 15% Cabernet Franc	20	Limestone on the terrace, clay on limestone on the slopes	1600
Château Trotanoy	Pomerol	7.2	90% Merlot, 10% Cabernet Franc	35	Clay, gravel and heavy black clay	1670

* Dependent on production of Château Gazin

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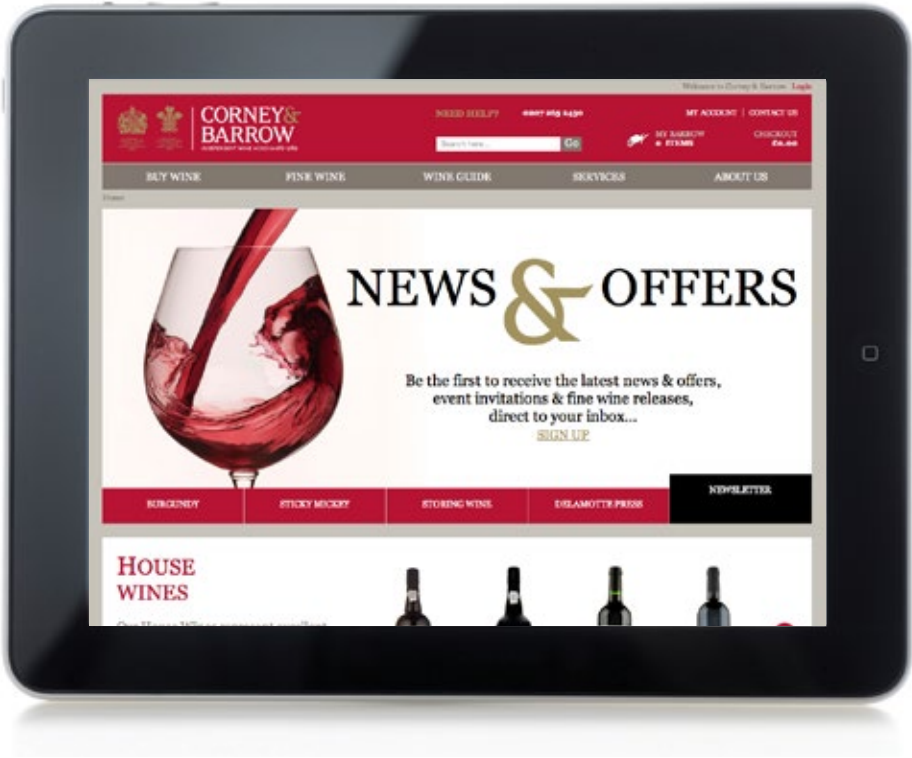
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