



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
AND SUCCESSORS  
CORNEY & BARROW LIMITED  
LONDON



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
AND SUCCESSORS  
CORNEY & BARROW LIMITED  
LONDON

# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS-1780

2014 VINTAGE | EXCLUSIVE TO CORNEY & BARROW IN THE UK

CHÉ  
ANÉE-CON  
ZEUX GRANDS L  
HE ROMANÉE-S-VIVANT  
CHET ÉCHÉZEUX  
VIVANT ROMANÉE-CONTI CORTON  
CHÉZEUX GRANDS ÉCHÉZEUX RICHEBOUR  
LA TÂCHE ROMANÉE-S-VIVANT ROMANÉE-CONTI ÉC  
MONTRACHET ÉCHÉZEUX RICHEBOURG LA TÂCHE CORTON MON  
ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEBOURG GRANDS ÉCHÉZEUX RICHEL  
ROMANÉE-S-VIVANT ROMANÉE-CONTI ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEL  
LA TÂCHE ROMANÉE-S-VIVANT ROMANÉE-CONTI ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEL  
MONTRACHET ÉCHÉZEUX RICHEBOURG GRANDS ÉCHÉZEUX RICHEBOURG  
TÂCHE ROMANÉE-S-VIVANT ROMANÉE-CONTI ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEL  
ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEBOURG GRANDS ÉCHÉZEUX RICHEL  
ANÉE-S-VIVANT ROMANÉE-CONTI ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEL  
LA TÂCHE ROMANÉE-S-VIVANT ROMANÉE-CONTI ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEL  
RICHEBOURG ROMANÉE-CONTI ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEL  
MONTRACHET ÉCHÉZEUX RICHEBOURG GRANDS ÉCHÉZEUX RICHEL  
LA TÂCHE ROMANÉE-S-VIVANT ROMANÉE-CONTI ÉCHÉZEUX GRANDS ÉCHÉZEUX RICHEL



*“Jamais plus qu’en ce millésime 2014 ne se sont vérifiées les deux grandes règles du jeu qui chaque année s’imposent à lui : la prise de risque, obligatoire, et ce qu’on peut appeler la chance, mais qui est peut-être tout simplement le sourire de la vigne au vigneron qui a su la respecter... et l’aimer !”*

*“Never more than in this 2014 vintage have the two great rules of the game revealed themselves as they do every year: the requirement for risk and what some might call luck, but which is perhaps simply the vines’ way of smiling at the winemaker as a sign of gratitude for the respect he showed... and love!”*

AUBERT DE VILLAINÉ



# DOMAINE DE LA ROMANÉE-CONTI



AUBERT DE VILLAINÉ WITH ADAM BRETT-SMITH  
December 2016



## 2014 A PLAY IN THREE ACTS

---

After four consecutively short and/or difficult vintages, 2014 marks the intermittent turn of fortune's wheel towards the brighter sunlit lands of more benevolent yields and a rather beautiful quality.

The vintage, rather like its ending, is a happy one, despite, or perhaps because of a growing season that like all good plays left you uncertain as to its outcome. In this final act it produced wines of sweetness, of supple purity and freshness allied to a density and structure that will allow their apparent approachability to make beautiful old bottles as well.

The first act was one of the loveliest – and driest – springs in memory which emerged joyfully out of a wet, dark and exceptionally mild winter. The vine loved it of course, the young leaves healthy and balanced with no actual or incipient maladies. May and June were almost equally optimistic with an early flowering slightly delayed by cool nights but completed with hardly any *coulure* (failure of grapes to develop) but some *millerandage* (malformed berries). All seemed well until the curtain came up on the second act on the 28<sup>th</sup> June. Spectacular storms erupted along the whole of the Côte, with hail hitting Beaune, Pommard and Volnay with particular savagery and side-swiping Vosne-Romanée, Chassagne and Puligny. This was immediately followed by a canicular spike of heat that literally roasted some of the young berries whose protective leaf canopy had been shredded by the hail.

The consequent reduction in the crop as a result of some of these berries dropping off in June and the remainder being sorted out at harvest time was not altogether negative since a larger crop wouldn't have had a cat's chance of ripening after the unutterably dreary conditions that followed in July and August. Now it was cool, even cold, with very little sun and most dangerously very, very wet with over 100mm of rain in July alone. Nicolas Jacob (*Chef de Culture*) and his team having already been exercised by the heat spike at the end of June, now faced the appearance of

rot at the beginning of August, as well as significant growth of grass between the vines. Curiously this last was to have a benevolent influence on the vine as it metered the amount of water available and also limited the onset of rot as a result.

It was only by the very end of August that *véraison* (when the grapes change colour from green to red) was fully completed and a reasonable maturity became possible and then, and then....the magical change of scenery as the curtain opened on the third and final act. From the beginning of September the blessed North wind arrived, cleansing the vineyards and accompanied by dry, sunny, warm conditions. That "reasonable" maturity accelerated rapidly, almost explosively and finally those reserves of water from July and August came into their own. By the end of the second week of September the Pinot Noir was fully ripe and harvesting began on the hill of Corton on the 16<sup>th</sup> September with La Tâche, the first of the Vosne-Romanée vineyards on the 17<sup>th</sup> September just before the last casual, vengeful swipe of the Gods on the 19<sup>th</sup> when a storm burst over the entire Burgundy region, mercifully without hail or heavy rains.

Harvesting was completed on the 26<sup>th</sup> September and in perfect conditions – dry, warm and bright – apart from the storm on the afternoon of the 19<sup>th</sup> when picking was halted. Once again Nicolas Jacob and his team effected meticulous selection, in particular eliminating the raisined berries from the heat spike in June and the dried up rot berries of August, as well as the bigger, less ripe grapes. I know this because I ate some of them in the La Tâche vineyard on my December 2016 visit.

Apart from those, the grapes were magnificent, thick skinned, deep coloured and sweet to taste. In Le

Montrachet (the Domaine was the last to harvest, on the 22<sup>nd</sup> September, see tasting note) the wait was worthwhile as a beautiful little crop was harvested.

Vinifications under Bernard Noblet's serene and stoic eye were naturally easy before the wines were put to cask for the long secondary fermentation with final bottling in spring 2016.

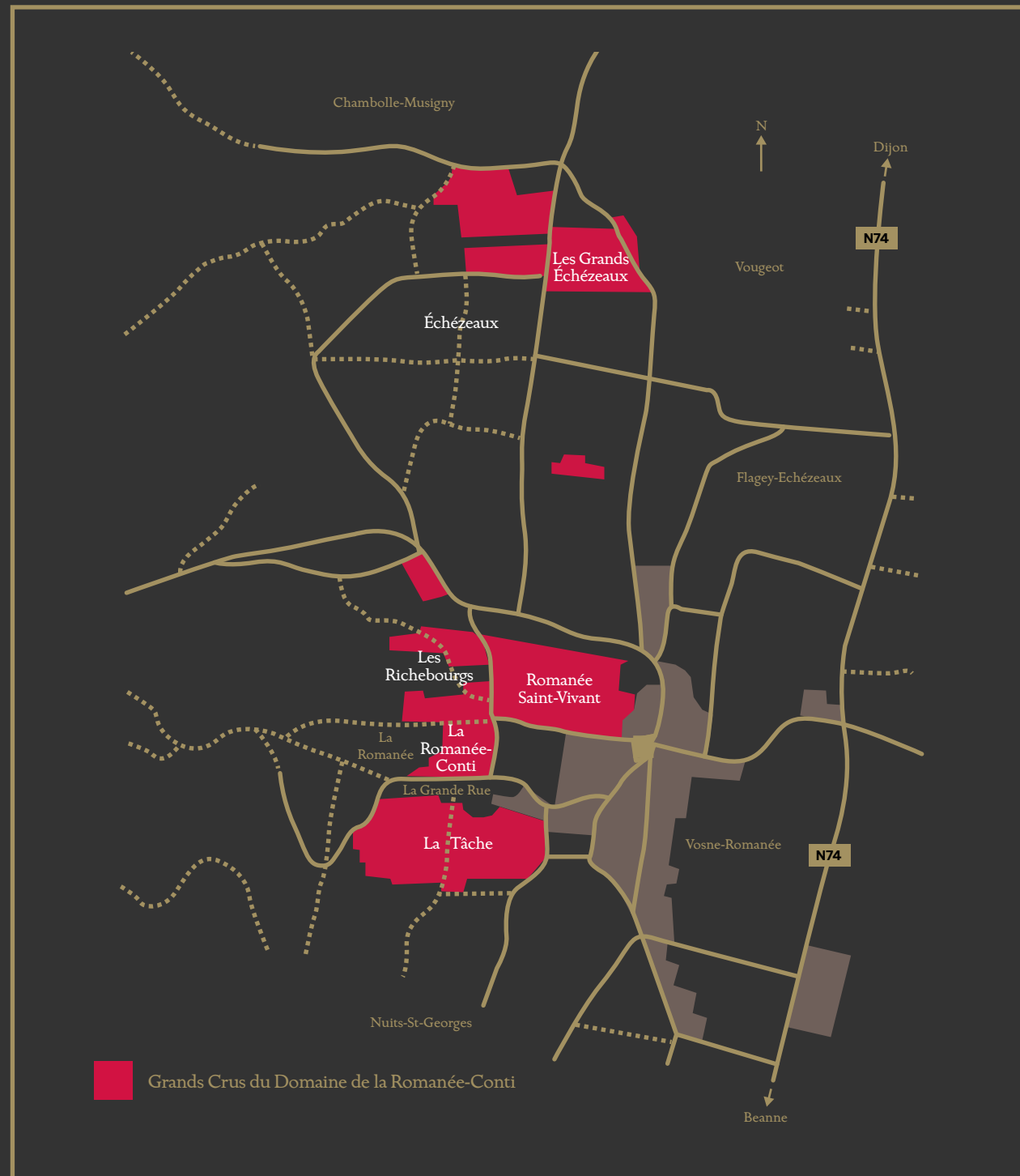
My notes are taken from two tastings, one in cask and one in bottle with Aubert. I am supposed to be a little conservative in my scores but then I am not a fan of flattering to deceive. C&B has a particular dislike for downwards only revisions usually offered long after the customer has actually bought the wine based on a higher score...

Once again we continue to bang the drum on provenance and I can do no better than quote the Domaine's own words: "We would like to take this opportunity to insist on something important that concerns all wine lovers – trade or private customers it is imperative that, without absolute certainty as to the authenticity and origin of the bottles they are offered, they buy wines only through our official distributor or from the merchant and wine shop that the distributor has appointed. This is the only way to secure the guarantee of integrity, authenticity and proper storage of our wines!" Enough said!

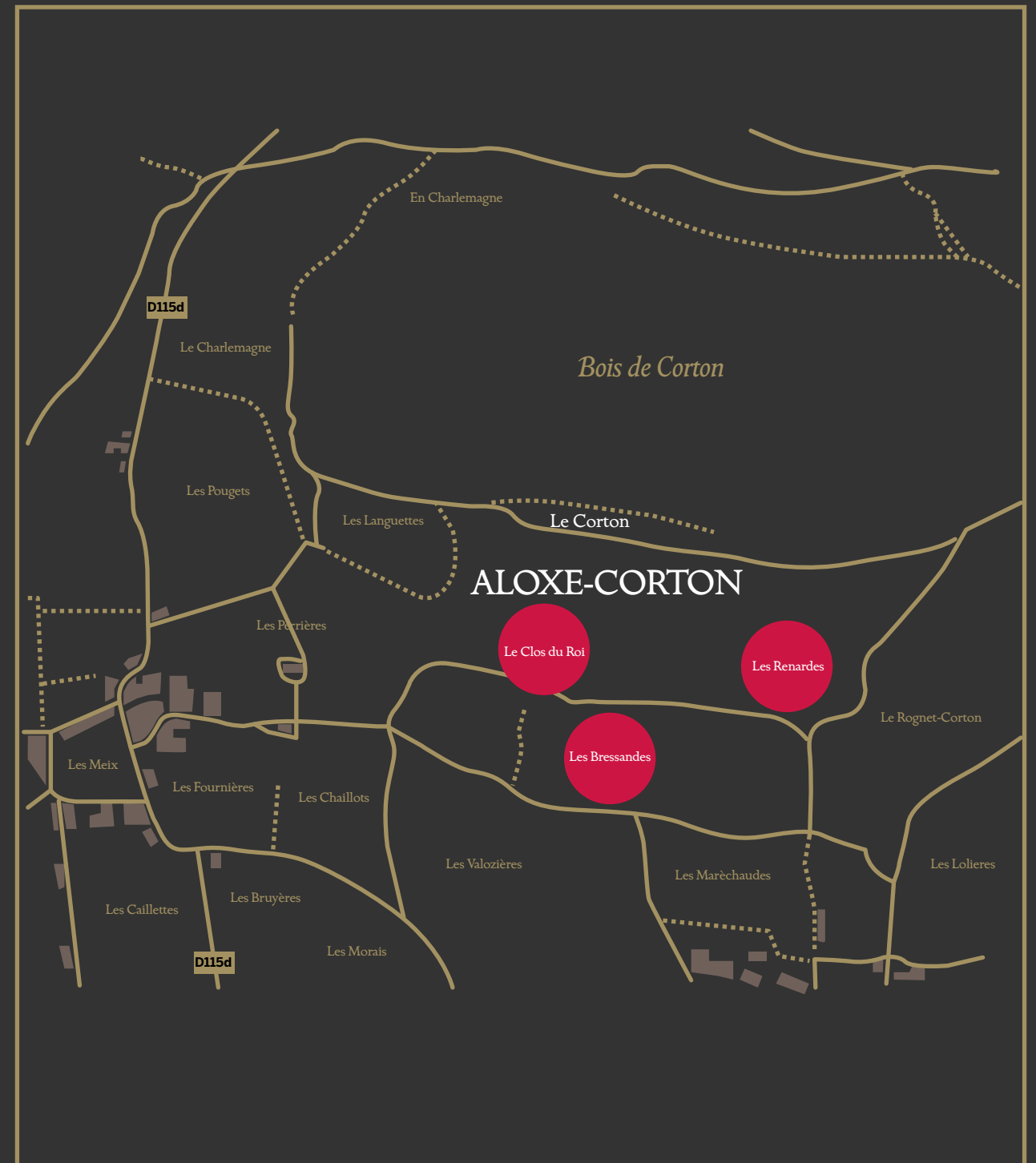


ADAM BRETT-SMITH  
February 2017

# VOSNE-ROMANÉE



# CORTON



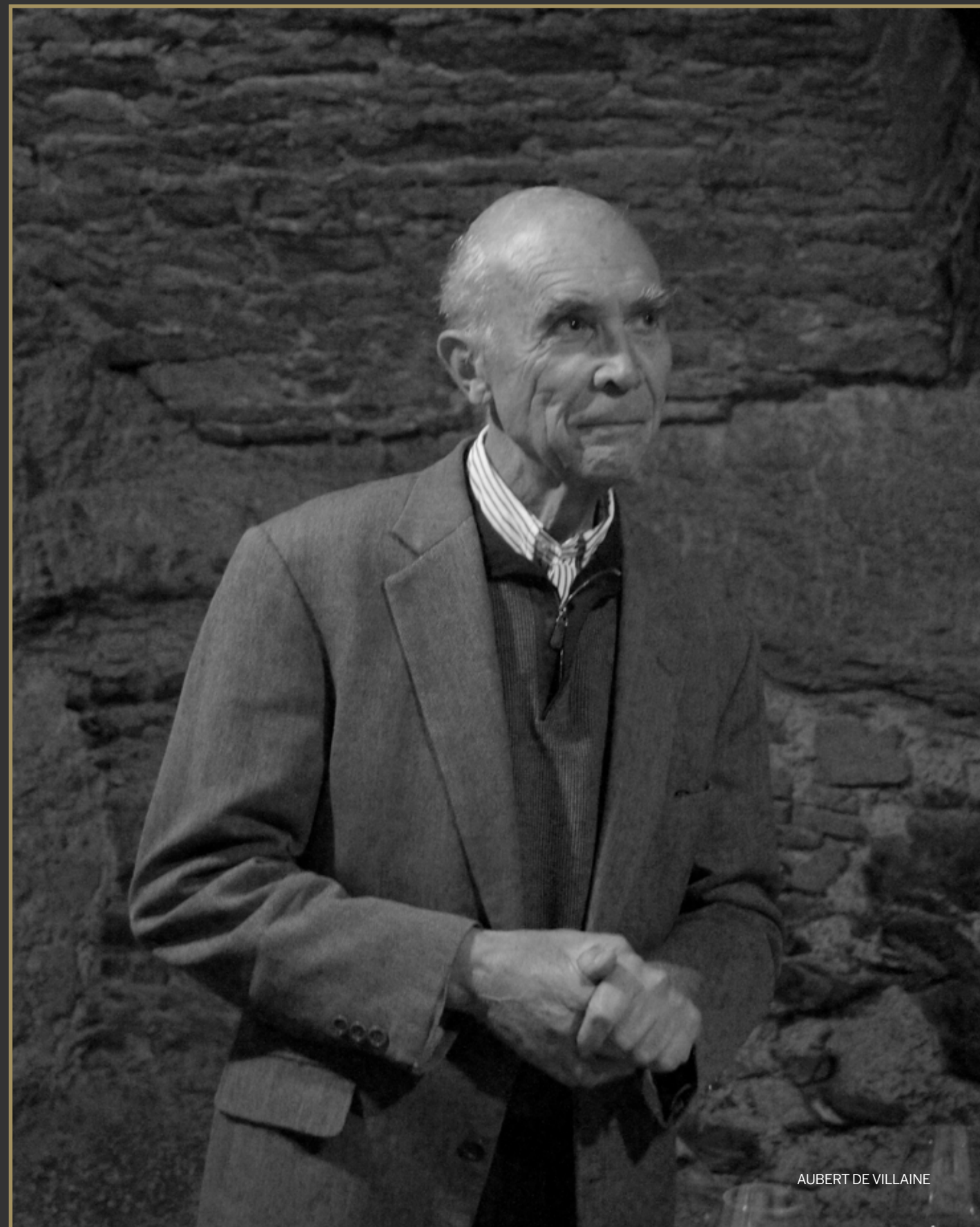
# ALLOCATION PROCESS

---

We have now worked with the Domaine for over 22 years and have seen the combined efforts of Aubert de Villaine and Henry-Frédéric Roch take this great estate to a supreme level of quality and almost unimaginable demand.

We therefore always aim to make our allocation process utterly transparent and fair. This is necessarily painstaking as each order is dealt with in minute detail – as it should be. We ask for your patience as we do this and, once again, thought it would be useful to set out the Domaine's and, by extension, Corney & Barrow's allocation criteria.

1. The Domaine's focus is on the private customer and as a consumer rather than a speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution.
3. Should customers wish to sell their allocation (or part of) within 2 years of initial release, it can be fairly assumed that the wines were bought with speculation in mind rather than future drinking. This may impact the level of future allocations to those customers.
4. Priority will be given to the Domaine's and Corney & Barrow's longstanding and best customers.
5. We will do our best to accommodate newer customers. To help in this, we have a range of older vintages in stock to help begin a collection.
6. May we please have your order by **17<sup>th</sup> February 2017**. Allocations will be completed by **24<sup>th</sup> February 2017**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve on payment and once the wines have arrived in the UK. All orders are conditional upon UK storage only. We keep for the Domaine's benefit a record of bottle numberings to help you in this.
7. May we please request that invoices are paid in full by **24<sup>th</sup> March 2017**. In all fairness, we reserve the right to re-allocate your order to other customers on the waiting list if payment is not received by this time.
8. Do please speak to our sales team, who will be delighted to help you further.



AUBERT DE VILLAINÉ



# TASTING NOTES

## 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.

12



## CORTON

The hill of Corton swells almost sensuously out of the ground and indeed dominates its twin villages of Pernand-Vergelesses and Aloxe-Corton. But the red wines rarely, if ever match the topography, indeed they often appear a little "Rough Trade" on the palate with that kick of austerity or "grit in the oyster" as I rather fancifully put it. The Domaine appears to be re-defining this image perhaps because its tiny holdings are in three finest plots including of course Clos du Roi. Whatever, and this surprised me looking back at my notes to the Domaine's first vintage in 2009, 2014 gets the highest score to date. Beautiful, limpid ruby coloured. The nose is hauntingly rich and yet redolent of age, spicy, toffeed, profound. The palate has a silken richness and swells beautifully with a powder fine structure, broad, generous flavours and a delectable, almost unctuous finish. If that's rough trade then I'm a Dutchman – or a silk merchant. Beautiful wine.

Corney & Barrow Score 18  
Recommended drinking from 2020 - 2028

£660.00/case of 3 bottles, in bond UK

## ÉCHÉZEAUX

Interestingly this was the very last vineyard to be harvested, on the 24<sup>th</sup>, 25<sup>th</sup> and 26<sup>th</sup> September and as I've suggested before there is a natural but mistaken tendency to consider this wine as the "junior" in the stable. It is not, indeed the Domaine's Échézeaux has never been in a more beautiful condition with 90% of the vineyard comprising "Les Poulaillères" lying just above Grands Échézeaux. In any other Domaine this might just be its greatest wine.

In 2014 this is a very "D'Artagnan"\* Échézeaux – to the "Porthos" of Richebourg if you like – from its profound, almost opaque ruby colour to a nose that is intensely fresh, with pure black fruits and a stony, almost austere perfume. The palate is darkly rich, very straightforward, freshly powerful with a grippy structure, a dry mid palate but a good, grunty finish. Heart on sleeve. I suspect this will become very grown up indeed over the next 10-15 years. "*Costaud*" (I scribbled in the margin).

Corney & Barrow Score 17.5+  
Recommended drinking from 2010 - 2030

£937.50/case of 3 bottles, in bond UK  
£635.00/case of 1 magnum, in bond UK

\*The Three Musketeers

## GRANDS-ÉCHÉZEAUX

As so often with Grands-Échézeaux this has a slightly paler colour than its younger brother but has still a wonderfully firm ruby colour. The nose is more subdued, almost impenetrable with only hints of spicy, black-red fruits and subtle hints of lavender. The palate is authoritatively structured with beautifully layered flavours, a calmly masculine style (how much longer am I going to be allowed to say that?) and a full, powerful finish. Grand indeed.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2022 - 2030+

£1,245.00/case of 3 bottles, in bond UK  
£840.00/case of 1 magnum, in bond UK

## RICHEBOURG

Richebourg is indeed the "Porthos" of the Grands Crus and conjures up images of richness, of velvet, of darkly sweet power. In 2014 it has its typical deep ruby colour which almost always presages an explosion of perfume. In 2014 it is a little muted at first suggesting on the nose a tarry, toffeed sweetness but subtly so, with firm, deepest red fruits, liquoriced. I scribbled (rather rudely) "so elegant in its brutishness". The palate is chewy (no better word for it), fatly flavoured for sure, but with that touch of dry velvet, even a little monastic (Aubert's word) before a beautifully dense, sweet finish of superb length.

Corney & Barrow Score 18  
Recommended drinking from 2023 - 2033+

£2,070.00/case of 3 bottles, in bond UK  
£1,390.00/case of 1 magnum, in bond UK



13



## ROMANÉE-ST-VIVANT

I felt that this was the wine that wore, at this stage at any rate the vintage's "happy" nature most expressively. In fact it slips into the qualities of 2014 quite beautifully. Limpid ruby colour. The nose is quite lovely with an elusive but tugging perfume of black and red fruits, insinuatingly spicy, delicate, filigree fine. The palate is fresh with very pure, supple fruit which is beautifully extracted, avoiding the comparitively "rude", i.e. masculine, qualities of Échézeaux and Grands-Échézeaux and as if in yearning appeal to Romanée-Conti itself (you must be a little fanciful in this most serious tasting). The palate is gracefully structured, nicely chewy but graceful with it, with elegant depth and lovely length. A heart on sleeve Romanée-St-Vivant, but true to itself and the vintage.

Corney & Barrow Score 18 to 18.5  
Recommended drinking from 2021 - 2031+

£2,160.00/case of 3 bottles, in bond UK  
£1,450.00/case of 1 magnum, in bond UK

## LA TÂCHE

Well, this is a magical La Tâche and perhaps dangerous in this politically correct age to describe it simply as... aristocratic. Fractionally paler than either Richebourg or Romanée-St-Vivant. The nose is, once again a little compressed, muted, but with gentle swirling exhibits a haunting perfume of subtly spiced fruits, sherbet-fresh, delicately rose-petalled. The palate is profoundly rich, velvety but with a powder fine structure that gives it immense purity and freshness. The magic is in the paradox of how this wine can be generous, so full and yet so hauntingly (that word again) ethereal. Profound length, profound wine.

Corney & Barrow Score 19  
Recommended drinking from 2025 - 2035+

£2,475.00/case of 3 bottles, in bond UK  
£825.00/case of 1 bottle, in bond UK  
£1,660.00/case of 1 magnum, in bond UK

## VINEYARD HOLDINGS

Domaine de la Romanée-Conti 2014 Vintage	Average Age of Vines	Average Production (doz)	Total Production 2014 (doz)	Yield (Hectolitres per Hectare)	Harvest Dates 2014	Bottling Dates
Le Corton	45	---	483	25 hl/ha	16 <sup>th</sup> September	24 <sup>th</sup> 25 <sup>th</sup> February 2016
Échézeaux	30	1340	1443	27.8 hl/ha	24 <sup>th</sup> 25 <sup>th</sup> 26 <sup>th</sup> September	25 <sup>th</sup> 29 <sup>th</sup> February 3 <sup>rd</sup> March 2016
Grands-Échézeaux	35	1150	1275	32.5 hl/ha	23 <sup>rd</sup> 24 <sup>th</sup> September	3 <sup>rd</sup> 4 <sup>th</sup> 7 <sup>th</sup> 8 <sup>th</sup> March 2016
Romanée-St-Vivant	40	1500	1756	31.6 hl/ha	21 <sup>st</sup> 22 <sup>nd</sup> 23 <sup>rd</sup> September	8 <sup>th</sup> 24 <sup>th</sup> 25 <sup>th</sup> 29 <sup>th</sup> 30 <sup>th</sup> March 2016
Richebourg	45	1000	1160	29.75 hl/ha	20 <sup>th</sup> 21 <sup>st</sup> September	30 <sup>th</sup> 31 <sup>st</sup> March 1 <sup>st</sup> April 2016
La Tâche	45	1870	1929	32 hl/ha	17 <sup>th</sup> 18 <sup>th</sup> 20 <sup>th</sup> September	1 <sup>st</sup> 4 <sup>th</sup> 5 <sup>th</sup> 6 <sup>th</sup> 25 <sup>th</sup> April 2016
Romanée-Conti	56	450	657	32.6 hl/ha	19 <sup>th</sup> September	25 <sup>th</sup> 26 <sup>th</sup> April 2016
Le Montrachet	59	250	263	35 hl/ha	22 <sup>nd</sup> September	10 <sup>th</sup> November 2015

## ROMANÉE-CONTI

It is sometimes eerie how this mythical vineyard, always the last red wine to be tasted appears to nod gracefully to the variously great qualities of the other crus and then effortlessly but with great delicacy simply finesses them. "So calm" I scribbled in the margin. Means nothing, means everything.

Intriguingly, apart from the Échézeaux this has the deepest colour of all the crus. The nose is infinitely subtle, rose-perfumed with old, old vined fruit, sandalwooded and dark but delicately, insinuatingly intense. The palate has a lithe, even lush flavour that balloons effortlessly across the mouth with an almost startling purity and freshness. At first the flavours are entirely grounded, obviously terrestrial, which is unusual with Romanée-Conti and just as you think you have its measure it trips into another orbit altogether and becomes ethereal, weightless but of quite extraordinary length. Lovely wine.

Corney & Barrow Score 19  
Recommended drinking from 2025 - 2037+

£6,975.00/case of 3 bottles, in bond UK  
£2,325.00/case of 1 bottle, in bond UK

## LE MONTRACHET

*« Ce fut un moment de grande intensité, nous étions seuls, il n'y avait autour de nous que les corbeaux et nous... ! »*

*"It was a moment of great intensity, we were alone, with no one around except the crows and us...!"*

(Aubert de Villaine on the late harvest at Le Montrachet on 22<sup>nd</sup> September 2014)

By the 15<sup>th</sup> September the grapes in this fabled vineyard, lightly touched by the hail at the end of June, were virtually ripe but the Domaine chose to wait another week before harvesting and brought in grapes of perfect health, richness and sweetness with an equally perfect acidity. It shows, even in a vintage noted for the beauty of its white wines.

Spun yellow gold colour. The vintage offers a purer, leaner take on that characteristic silken weight of this sublime vineyard. The butterscotch floral, almost marmaladed perfume is infinitely subtle although the palate retains its delectably open, creamy, effortlessly long flavours. There is an elegant tension to this wine to go with the profundity, a mineral lift that will allow this wine to be drunk immediately – and in 20 years.

Corney & Barrow Score 18 to 18.5+  
Recommended drinking from 2019 - 2029

£1,495.00/case of 1 bottle, in bond UK





# RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for Burgundies, in particular from the great domaines.

Here therefore, are specific recommendations of drinking dates for every recent vintage. Of course taste is an extremely personal thing but having tasted and analysed these wines extensively over the last few years, we absolutely believe that opening these wines at the dates indicated will ensure maximum enjoyment. For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

REVISED DRINKING DATES	Vosne-Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux	Richebourg	Romanée-St-Vivant	La Tâche	Romanée-Conti	Le Montrachet
1995	N/A	Now	Now-2019	Now-2020	Now-2018	Now-2020+	Now-2025+	Now-2016
1996	N/A	Now	Now-2017	Now-2019	Now-2020	Now-2021+	Now-2025+	Now-2018
1997	N/A	Now-2017+	Now-2018+	Now-2018+	Now-2020+	Now-2020	Now-2024	Now
1998	N/A	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2022+	2015-2030+	Now
1999	Now-2018	Now-2019+	Now-2020+	Now-2022+	Now-2023+	2012-2024+	2015-2030+	Now
2000	N/A	Now-2018+	Now-2019+	Now-2020+	Now-2020+	Now-2023+	Now-2027+	Now-2018
2001	N/A	Now-2020+	Now-2021+	Now-2022+	Now-2023+	Now-2023+	Now-2029+	Now-2019
2002	Now-2018	Now-2020+	Now-2022+	Now-2023+	Now-2023+	2012-2023+	2015-2028+	Now-2020
2003	N/A	Now-2016+	Now-2017+	Now-2020+	Now-2019+	Now-2023+	Now-2025+	Now
2004	N/A	See below	See below	See below	See below	See below	See below	See below
2005	N/A	See below	See below	See below	See below	See below	See below	See below
2006	Now-2022	Now-2019+	Now-2020+	See below	See below	See below	See below	See below
2007	N/A	Now-2020	See below	See below	See below	See below	See below	See below
2008	As below	See below	See below	See below	See below	See below	See below	See below
2009	As below	See below	See below	See below	See below	See below	See below	See below
2010	N/A	See below	See below	See below	See below	See below	See below	See below
2011	N/A	See below	See below	See below	See below	See below	See below	See below
2012	N/A	See below	See below	See below	See below	See below	See below	See below
2013	N/A	See below	See below	See below	See below	See below	See below	See below

ORIGINAL DRINKING DATES	Vosne-Romanée 1er Cru Cuvée Duvault Blochet	Échézeaux	Grands-Échézeaux	Richebourg	Romanée-St-Vivant	La Tâche	Romanée-Conti	Le Montrachet
1995	N/A	From 2003	From 2005	From 2006	From 2005	From 2006	From 2008	From 2007
1996	N/A	From 1999	From 2000	From 2003	From 2001	From 2004	From 2006	From 2004
1997	N/A	From 2002	From 2003	From 2005	From 2005	From 2005	From 2007	From 2004
1998	N/A	From 2004	From 2005	From 2006	From 2005	From 2008	From 2008	From 2003
1999	From 2003	From 2006	From 2008	From 2010	From 2009	From 2012	From 2015	From 2006
2000	N/A	From 2004	From 2006	From 2009	From 2007	From 2009	From 2009	From 2007
2001	N/A	From 2005	From 2006	From 2007	From 2007	From 2008	From 2010	From 2008
2002	From 2006	From 2008	From 2009	From 2009	From 2009	From 2012	From 2015	From 2010
2003	N/A	From 2008	From 2009	From 2011	From 2010	From 2011	From 2012	From 2009
2004	N/A	From 2013	From 2015	From 2017	From 2016	From 2018	From 2020	From 2012
2005	N/A	From 2015	From 2020	From 2020	From 2020	From 2020	From 2025	From 2014
2006	From 2010-2015	From 2011-2016	From 2012-2017	From 2015-2020	From 2013-2020	From 2016-2022	From 2017-2025	From 2015-2020
2007	N/A	From 2012-2017	From 2015-2018	From 2016-2021	From 2016-2020	From 2017-2022	From 2020-2025	From 2012-2020
2008	From 2015-2020	From 2016-2020+	From 2018-2025+	From 2016-2021	From 2017-2022	From 2018-2026+	From 2020-2030	From 2018-2020+
2009	From 2015-2020	From 2018-2025+	From 2020-2030	From 2022-2030	From 2020-2028	From 2025-2035	From 2025-2035	From 2015-2025
2010	N/A	From 2019-2025+	From 2021-2030+	From 2023-2030+	From 2022-2029+	From 2025-2035	From 2026-2035+	From 2016-2025+
2011	N/A	From 2018-2024	From 2020-2028	From 2022-2030	From 2021-2020	From 2020-2030	From 2025-2035	From 2017-2022
2012	N/A	From 2020-2025	From 2020-2030+	From 2025-2032+	From 2025-2032+	From 2026-2035+	From 2027-2035+	From 2017-2025+
2013	N/A	From 2019-2025+	From 2021-2030	From 2022-2032	From 2020-2030	From 2023-2030+	From 2024-2034+	From 2019-2025



# TO ORDER

Please contact

London +44 (0)20 7265 2430  
Edinburgh +44 (0)1875 321 921  
Email [sales@corneyandbarrow.com](mailto: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](mailto: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](mailto: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](mailto: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](mailto:edinburgh@corneyandbarrow.com)

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





