



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

CHILE

NEW VINTAGES, EN PRIMEUR

Chilean wine has finally escaped the gravitational pull of the country's winemaking giants. More than any wine producing nation, Chile has been dominated by a handful of wine corporations, which have very effectively serviced the everyday drinking of the masses. Magic, however, has been in short supply. Until now...

If you had to name today's cutting-edge wine regions, what you would answer? Etna maybe? Swartland? Washington State? How about Aconcagua, Apalta, Maule, Itata and Bío Bío? This offer is pitched at what might be described as the 'safer end' of Chilean fine wine. Rest assured there is nothing here to scare unduly the C&B faithful. Far from it in fact – these are wines that challenge preconceptions and make a stellar case for a country on the up.

We all love a good story and there are some engaging personalities behind these wines. Here, therefore, is a brief overview of some of the movers and shakers of Chilean fine wine.

- **Alexander Vik** is a Norwegian entrepreneur with a high aim – to produce the best wine in South America. Located in Colchagua's Millahue Valley, **VIK** has not only one of Chile's most futuristic wineries, but is making high quality wine at three distinct price levels.
- **Eduardo Chadwick** is a relentless ambassador for Chilean wines and the force behind the eponymous **Viñedo Chadwick**, his family estate, and Aconcagua's **Seña**. Chadwick has been referred to as Chile's Robert Mondavi; indeed, Seña was founded in 1995 as a joint venture between the two men before Chadwick bought out Mondavi in 2005.
- **Baroness Philippine de Rothschild** established **Almaviva** in 1997 as a partnership with Chilean winemaking behemoth Concha y Toro. The vineyard is next door to Viñedo Chadwick: it formed part of the original Chadwick family estate, but was split off during the Chilean agrarian reforms of the 1970s.

Guy Seddon
September 2017

VIK

Alexander Vik and his wife are based in the Millahue Valley ('Place of Gold'). Vik assembled a fine collection of brains to locate the best possible site – geologist, climatologist, oenologist, viticulturalist and agronomist. The team chose this particular plot within the valley, an area of numerous gorges, with distinctive exposures and meso-climates – perfect for creating complexity, accessibility and age-worthiness. The project has been overseen by the much celebrated Patrick Valette, whom we know from our time with Château de Sours in Bordeaux's Entre-deux Mers. Our friend Gaston Williams, previously of Achaval Ferrer in Argentina, has now taken over – very safe hands.

MILLA CALA 2012



50% Cabernet Sauvignon, 35% Carmenère, 8% Cabernet Franc, 3% Merlot, 4% Syrah. A fruity red nose, simple but inviting. The palate is juicy and lifted, with very well-judged ripeness – crunchy and totally a point. Impressively (perhaps dangerously!) drinkable. Ripe, supple tannins complement the fruit effortlessly, with just a little grip on the finish adding structure and density. 20 months in oak.

CORNEY & BARROW SCORE 17+
RECOMMENDED DRINKING FROM 2017 – 2021
£120/CASE OF 6 BOTTLES, IN BOND UK

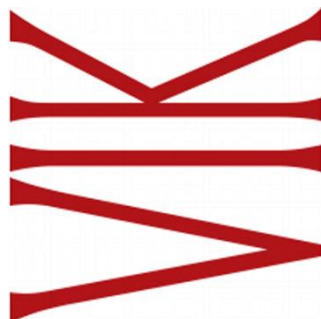
PIU BELLE 2011



51% Cabernet Sauvignon, 34% Carmenère, 8% Cabernet Franc, 6% Merlot, 1% Syrah. An immediately striking label, to which mere words will not do justice... Cabernet Sauvignon and Carmenère form the core of this wine, with Cabernet Franc, Merlot and Syrah playing second fiddle. Intense red berries and exotic spice on the nose, with a gentle herbaceousness adding interest. The palate is richly fruited, with ripe blackcurrant at the base, upon which rests an edifice of fleshy raspberries and fine menthol. The tannins are fine and grippy – a comprehensive step up in seriousness from the easy-going Milla Cala. 21 months in oak.

CORNEY & BARROW SCORE 17.5 – 18
RECOMMENDED DRINKING FROM 2019 – 2025
£220/CASE OF 6 BOTTLES, IN BOND UK

VIK 2012



53% Cabernet Sauvignon, 35% Carmenère, 6% Cabernet Franc, 4% Merlot, 2% Syrah. Blackcurrant, cassis, graphite on the nose – classic Cabernet aromas, the natural ripeness adding charm. Red berries around the edges, with a little dark spice and fine earthiness. The palate is elegant on the entry, not shouty or pushy, a cool customer, seducing you into the streamlined mid-palate, on which the fruit ripeness fleshes out and fills your mouth with perfume. Tannins build on the palate, fruit-coated and plush, assertive but almost without grip... until you get to the finish, which is sterner, revealing the ageing potential here. Certainly this could be approached now, but it will even better in a few years. 26 months in 100% French oak barrels.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2021 – 2031
£460/CASE OF 6 BOTTLES, IN BOND UK

SEÑA 2015

One of Chile's superstars, a Bordeaux blend which unashamedly, joyfully speaks of its origins. I have visited Señá for the past two years and have been hugely impressed with its painstaking adherence to biodynamics and the real fervour of the estate staff. You can't fake this sort of dedication to the vinous cause! The vines sit in one contiguous cascade, in a bowl-shaped amphitheatre facing the Andes. Cooling afternoon sea breezes eke over the hills which separate the valley from the coast.



57% Cabernet Sauvignon, 21% Carmenère, 12% Malbec, 7% Petit Verdot and 3% Cabernet Franc. Winemaker Francisco Baettig calls this "one of the most refined versions of Señá I have made". Fine earthiness on the nose, with polished ripe blackcurrant, some dried fruit and a touch of forest floor. Precise yet lusciously ripe red fruit on the palate – red cherry and tomato leaf – with buoyant juicy acidity through to the finish. Aged for 22 months in 65% new French oak barrels and 12% in large old oak. 13.5% abv.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2019 – 2029
£490/CASE OF 6 BOTTLES, IN BOND UK
£525/CASE OF 3 MAGNUMS, IN BOND UK

VIÑEDO CHADWICK 2015

This is pure Cabernet Sauvignon and is a wine which stands effortlessly beside the top Cabernets of Napa, Coonawarra and yes, Bordeaux. Helpfully described by James Suckling as the Mission Haut Brion of Chile – whilst such comparisons are not always hugely enlightening, I can see what he means here. Fine crushed rock, chiselled yet powerful tannins, bitter cherries and graphite. More than a hint of Pessac here, but built on an effusive new world chassis.



100% Cabernet Sauvignon. Cassis and blackcurrant – a lovely Cabernet-driven nose. The exuberant fruit weight gives this away as Chilean. A touch of green bell pepper. Crunchy red fruit on the entry, which is silkily fine, giving way to a taut, ripe palate of blackberry, bitter cherry and fine earthy minerality. Fresh acidity and fruit-coated, polished tannins. Attractive floral notes add complexity. A little grip on the finish aside, it is tempting to drink this now. This spent 22 months in French oak barrels, 73% of which were new. 15% of the wine was aged in large old oak foudres. An equivalent of 800 cases (of 12 bottles each) was produced in 2015.

CORNEY & BARROW SCORE 18.5
RECOMMENDED DRINKING FROM 2020 – 2030
£670/CASE OF 3 BOTTLES, IN BOND UK
£1370/CASE OF 3 MAGNUMS, IN BOND UK

ALMAVIVA 2015

Established by Baroness Philippine de Rothschild and Viña Concha y Toro, this is a Bordeaux blend, from the Chilean Cabernet heartland of Alto Maipo, and is a near neighbour of Viñedo Chadwick. Cabernet Sauvignon represents 69%, Carmenère 24%, Cabernet Franc 5% and Petit Verdot 2%. Aged for 18 months in new French oak.



An intense, Cabernet-focused nose of sweet blackcurrant, cedar and dried herbs. The palate is intensely savoury on the attack, with fruit ripeness and volume building in the mouth through to a long, cassis-infused finish. Firm but perfectly refined tannins. This is polished and suave, but with enough texture and grunt to confer real character. Age-worthy and deserving of serious attention.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2020 – 2030
£495/CASE OF 6 BOTTLES, IN BOND UK

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