



CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

TARDIEU-LAURENT, THE RHÔNE

2016 VINTAGE EN PRIMEUR

TARDIEU-LAURENT, THE RHÔNE

2016 VINTAGE EN PRIMEUR

Corney & Barrow started working with Tardieu-Laurent in 2002 and we have so enjoyed being involved in the evolution of this family-based business, established in 1996.

Michel Tardieu is a micro *négociant-éleveur*. He and his oenologist son Bastien buy wines, according to the quality of the vineyard, in their raw, fermented state. These wines generally undergo malolactic fermentation under their watchful eyes and together, Michel and Bastien look after both the maturation and the blending. Given that the accurate translation of *terroir* and vintage is fundamental to the Tardieu-Laurent mind-set, intervention is wonderfully minimal. None of the wines are fined and only a few have a very light filtration. An important ingredient, in the early days, was the barrels, the levels of toast introducing a certain controversy. The oak has however been scaled back over a number of vintages and for four years Michel and Bastien have favoured large oak *foudres*, preferring slow, measured exposure to oxygen rather than oak character *per-se*.

Fidelity to a sense of place is key. Top quality ingredients are essential and, to that end, a huge part of Michel's and Bastien's work involves building long-term, mutually beneficial relationships with a network of low-yielding producers, who own specific, top quality parcels, almost always of old vines. Michel and Bastien work closely with them, throughout the Rhône, ensuring the very best possible vine husbandry. Father and son know by heart both the vineyards and the specific parcels within those vineyards, which are of interest to them. The vines selected are naturally low-yielding being over 50 years of age, or even much older. Often the size of the individual parcels is too small to be independently viable, but by buying a number of them, there is the wherewithal to produce a workable blend. The naturally-restricted volumes result in increased complexity and intensity. These are world-class wines that thoroughly deserve their international acclaim.

To find out more about Corney & Barrow visit

www.corneyandbarrow.com



“This vintage is so exceptional in the South that it will become a legend”

And in the north

“this is a great vintage ...which may go unnoticed after the celebrated 2015 and in the shade of its dazzling southern cousin, but a truly great vintage”

MICHEL AND BASTIEN TARDIEU
May, 2017



2016 VINTAGE NOTES

Winter was relatively mild, followed by a cool spring, the latter slowing down the growth cycle and with helpful, regular rainfall, conditions were very positive – all set towards a very fine harvest.

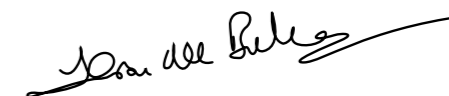
Summer was hot, but not excessively so and, best of all, the nights were cool so that the vines were not excessively stressed. Their energy was able to be centred on the maturation and concentration of fruit rather than self-preservation. In the north, there is enormous aromatic quality amongst the white wines. They are simply stunning. The reds will show greater variance across the piece, largely through the natural generosity of the vintage, if undisciplined. Rest assured, with the ancient old vine wines sourced by Michel and Bastien,

high production is not an issue. Guy Seddon and I were bowled over by their style, elegance, intensity and focus. We are always rather disarmed by the direct honesty of the Tardieu family vintage report. They tell us the story of the wines warts and all and, very unusually, tend to describe the warts first. So, when they speak of a legendary vintage in the south, we ought all to take note. Almost everything in the year favoured Grenache, which provided intense, rich colour, a brightness of fruit, striking tannins and surprisingly low pH levels.

So? The wines are exuberant, accessible in youth, wonderfully balanced and yet have an impressive capacity to age.

Above all, this offer allows us all to have some fun. Certainly there are serious wines for laying down but also wines which allow real enjoyment with no element of guilt. The Becs Fins and Guy Louis wines will, I know, give real pleasure – brilliant food wines - hedonistic and rather lovely.

As ever, the devil is in the detail and I suggest reading Guy's tasting notes with care. I know for a fact that he will be buying some of our all too small allocation of Saint-Peray so interested parties ought to get their orders in for that very early on.



ALISON BUCHANAN
October, 2017



“2016 Vintage: The best ever tasted!”

BASTIEN TARDIEU

2016 TASTING NOTES

By Guy Seddon

WHITE & ROSÉ - SOUTHERN RHÔNE

CÔTES-DU-RHÔNE BLANC, LES BECS FINS

This comes from vines grown on big rounded pebbles, above limestone clay soils from Vaison, Cairanne and Rasteau. 30% Viognier, 30% Grenache Blanc, 20% Marsanne, 10% Roussanne and 10% Clairette. Citrus and some pithy white peach on the nose. A hint of density. The palate has lively acidity upfront and finely tuned, taut stone-fruit. Salty definition from the mid-palate onwards. Finishes precise and tangy, lovely.

Corney & Barrow Score 17
Recommended drinking from 2018 - 2021

£125/case of 12 bottles, in bond UK

CHÂTEAUNEUF-DU-PAPE BLANC VIEILLES VIGNES

This comes from various sites around Châteauneuf: La Crau, Les Gardioles, Cabrières, Plateau de Mont-Redon and Font de Michelle. 45% Grenache Blanc (60 years old), 35% Roussanne, 15% Clairette and 5% Bourboulenc. This is fermented in barrel with 12 months lees contact, half of the Roussanne being aged in new oak barrels.. Spicy and delicately pastried on the nose – an exciting promise of hedonism! The palate tingles with stone-fruited energy, reverberating, driving through to a long, succulent finish.

Corney & Barrow Score 18
Recommended drinking from 2020 - 2025

£325/case of 12 bottles, in bond UK

CÔTES-DU-RHÔNE BLANC GUY LOUIS

This is a third northern Rhône and two-thirds from the south, the vast majority of the grapes coming from *cru* sites. 35% Grenache (70 years old), 25% Clairette (30 years old), 25% Marsanne (60 years old) and 15% Viognier (40 years old). It is aged for eight months in new, one- and two-year old barrels. Great intensity of fruit on the nose, which is bright and ripe, with a nod to the tropical. The palate has salty definition and wonderful chiselled stony minerality. The Clairette is higher in proportion this year, which in Bastien's opinion accounts for a certain cherry blossom aromatic flair.

Corney & Barrow Score 17.5
Recommended drinking from 2019 - 2022

£145/case of 12 bottles, in bond UK

TAVEL VIEILLES VIGNES - ROSÉ

This the only rosé in the line-up, comes from the large rounded pebbles and sandy soils of Vallongue, between Avignon and Aix-en-Provence. 60% Grenache, 30% Cinsault and 10% Syrah, all of which are 40 to 50 years old. This is a *saignée* rosé, meaning free-run juice is 'bled' off from the red grapes in order to keep it as delicate as possible. It is matured for six months in concrete tanks, following which it is given a very light filtration before bottling to ensure it is crystal clear. Bright strawberries, playful and with a light creamy texture. A rosé for food pairing – particularly good with Asian spiced dishes.

Corney & Barrow Score 16.5+
Recommended drinking from 2018 - 2020

£145/case of 12 bottles, in bond UK

RED - SOUTHERN RHÔNE

CÔTES-DU-RHÔNE VILLAGES, LES BECS FINS

Big rounded *gallets* pebbles from the Gard. 60% Grenache (60 years old) and 40% Syrah (30 years old). Dense raspberry, blueberry, cassis and damson, with a hint of figginess. Crunchy phenolic tannins, with bright resonant red cherry fruit. Having been aged for 12 months in concrete tanks, which protect the wine from the surrounding air, this is all about the lovely purity of fruit.

Corney & Barrow Score 16,5 - 17
Recommended drinking from 2020 - 2023

£100/case of 12 bottles, in bond UK

CÔTES-DU-RHÔNE CUVÉE SPÉCIALE

What makes this wine *spéciale* is that it is 100% whole-bunch fermented. From vines on the border of the Châteauneuf appellation, towards Courthézon, this is a blend of 95% Grenache and 5% “others”, in Michel and Bastien’s words, referring to the old centre of this vineyard which is planted with assorted varieties, long since forgotten. The vines are 70 years old. The wine spends 12 months in two and three year-old barrels, then six months in Allier and Tronçais *foudres* (vats). Bright raspberry and nice juicy blackcurrant, with blueberry compote and a hint of bitter chocolate completing the picture. Some tannic rigour on the end points to a Côtes-du-Rhône with ageing potential, a cut above the usual.

Corney & Barrow Score 17,5
Recommended drinking from 2020 - 2025

£195/case of 6 magnums, in bond UK

RASTEAU VIEILLES VIGNES

Limestone-clay slopes and blue clay. 65% Grenache (the vines of which are a magnificent 80 years old), 25% Syrah and 10% Mourvèdre (both a ‘mere’ 40 years old). A third of the grapes were left undestemmed and fermented as whole bunches. Aged for 12 months in one and two year-old barrels, then for eight months in *foudres*. Bastien says, “Bitter chocolate and a touch of sweetness – it definitely is Rasteau!” Dark and inky, refreshed by juicy acidity (thanks to the 300m elevation of this plot on the Montaigne de Rasteau) and bright blueberry fruit, the tannins present but not overpowering. Whilst Rasteau can tend towards austerity in cooler years and extravagance in the warmer, it has flourished in 2016.

Corney & Barrow Score 17,5
Recommended drinking from 2022 - 2030

£175/case of 12 bottles, in bond UK

GIGONDAS VIEILLES VIGNES

This comes from five plots: La Boussière, Les Garrigues, Les Dentelles, Les Teyssonnières and Gour de Chaulé. 80% Grenache, 10% Syrah and 10% Mourvèdre, all of which are from 80 to over 100 years old. Two thirds whole bunch fermentated, before ageing for 12 months in one and two year-old barrels and then 12 months in old oak *foudres*. This is accessible and overtly charming on the nose, violets and rose petals goading you to take a sip. The medium-bodied palate is tightly coiled at present, with rigorous tannins pointing to a wine with several years of ageing potential ahead. Lovely adroit freshness will safeguard that... Give this time in the cellar – it will repay it in spades.

Corney & Barrow Score 17,5 - 18
Recommended drinking from 2025 - 2032

£215/case of 12 bottles, in bond UK
£230/case of 6 magnums, in bond UK

CÔTES-DU-RHÔNE, GUY LOUIS

From Rasteau, Lirac, Cairanne and Roaix. 60% Grenache (50 years old), 30% Syrah (40 years old) and 10% Mourvèdre (30-40 years old). One third whole bunches and farmed organically. The wine is aged for 12 months in one and two year-old barrels, then for six months in *foudres* from the Allier and Tronçais forests. This comes racing out of the glass at you on the nose, like an eager puppy wanting to play. Pretty rose petals lead into a palate of supple yet crunchy red berries, lifted by buoyant acidity, medium-bodied, with a fine tannic definition on the back-palate.

Corney & Barrow Score 17 - 17,5
Recommended drinking from 2020- 2025

£140/case of 12 bottles, in bond UK

BANDOL

This comes from limestone-clay soils. 95% Mourvèdre and 5% Grenache, both of which are over 50 years old. Aged for 24 months in one and two year-old barrels. This is always the last wine tasted in the Tardieu-Laurent line-up – and there is a reason for that... It is a bit of bruiser, firm and assertive on the nose and then boisterously muscular on the palate, which at this incipient stage of its life still fizzles with energy, like freshly-smelted iron. Elemental, not for the faint hearted, but really rather impressive.

Corney & Barrow Score 17,5
Recommended drinking from 2025 - 2030

£195/case of 12 bottles, in bond UK

VACQUEYRAS VIEILLES VIGNES

‘Old vines’ at Tardieu-Laurent are considered to be over 40 years old. Whilst Vacqueras can have a certain rusticity, half of this comes from sandy soils which, in combination with the cool aspects, lend a silkiness to the tannins. 70% Grenache (over 60 years old), 15% Syrah and 15% Mourvèdre (both 40 years old). 50% whole bunch fermented, then aged for 12 months in one and two year-old barrels, before spending 10 months in old oak *foudres*. Cool, dark berries on the nose, with a hint of black pepper spice. The palate is serious and savoury, with a hint of meatiness and robust, grippy tannins.

Corney & Barrow Score 17,5+
Recommended drinking from 2022 - 2027

£185/case of 12 bottles, in bond UK

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RED - SOUTHERN RHÔNE

CHÂTEAUNEUF-DU-PAPE

This comes from four plots: Plateau de Mont Redon, les Bédines, la Crau and Cabrières. 75% Grenache, 20% Syrah and 5% Mourvèdre. The Grenache and Cinsault is 60 to 80 years old, the Syrah 40 years old. 50% whole bunch fermentation here. The wine is aged for 12 months in one and two year-old barrels then for 10 months in *foudres*. A wonderfully complex nose: tobacco leaf, leather, raspberry, menthol, blood orange and undergrowth. The palate is exactly as you hope it will be, open-weave in texture, slightly bloody and iodine-driven, with dried garrigue herbs complementing the savoury red berries.

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

£275/case of 12 bottles, in bond UK

CHÂTEAUNEUF-DU-PAPE CUVÉE SPÉCIALE

Made from vines at the base of La Crau on sandy soils, this is as near as dammit a Grenache-only Châteauneuf (it contains 1% “other varieties”). Not only does the mono-varietalism make this wine special, the vines are over a century old – rather astonishing. 100% whole bunch fermented, this is then aged for 12 months in two and three year-old barrels, then spends 12 months in large old oak *foudres*. Blueberry and soft red berries on the nose, with a Pinot-like rose petal lift. Very pretty nose, with a forceful promise of power beneath. The palate is supple, the liquid a sheer delight to roll around your mouth, the tannins soft as Wagyu beef, gently guiding the mid-palate through to its conclusion.

Corney & Barrow Score 18.5 - 19
Recommended drinking from 2025 - 2035

£395/case of 12 bottles, in bond UK
£410/case of 6 magnums, in bond UK

CHÂTEAUNEUF-DU-PAPE VIEILLES VIGNES

From five plots: La Crau, les Cardioles, Coste Froide, Cabrières and Bois Dauphin. 85% Grenache (80-100 years old), 10% Syrah (50 years old) and 5% Mourvèdre (60 years old). One third whole bunch – a little less than for the classic *cuvee*. Aged for 12 months in one year-old barrels, then for 12 months in *foudres*. A lovely brightness of red berry fruit offset by nuanced savoury leafiness on the nose. Tobacco and dry earth, granular and peppery. The palate is similarly spiced, with dried herbs and a textured lattice-like tannic framework – impressively complete rather than fine – this is a virile thoroughbred. Some blood-orange ripeness lifts the finish.

Corney & Barrow Score 18.5++
Recommended drinking from 2025 - 2035

£350/case of 12 bottles, in bond UK



WHITE - NORTHERN RHÔNE

SAINT-PÉRAY VIEILLES VIGNES

Bastien Tardieu calls this “the little Hermitage”. It comes from two plots, La Côte and La Beylesse. 50% Marsanne (50-100 years old) and 50% Roussanne (over 40 years old – the finicky Roussanne is rather uncommon in the northern Rhone so this is a treat). Aged for 12 months in a mixture of new and one year old barrels. A flinty mineral nose, showing struck match when tasted. Lovely Chablis-esque oyster shell minerality on the palate, with taut, precise stone-fruit, sculpted and balanced by a fleshiness, just so drinkable. Not much of this is made... and it will, deservedly, sell out in a flash.

Corney & Barrow Score 17.5
Recommended drinking from 2019 - 2023

£205/case of 12 bottles, in bond UK

HERMITAGE BLANC

80% Marsanne and 20% Roussanne, from the Pierrelles, Beaume and Murets vineyards. The Marsanne is over 50 years old, whilst the Roussanne is over 40 years old. Some hail in April reduced yields by nearly a third, but coming so early in the season, did not affect quality. Only 10 barrels of this were produced, compared to the usual 13. Firm and assertive, with less upfront ebullience than its southern cousin the Châteauneuf Blanc – this needs a little time to come out of its shell but will be fabulous.

Corney & Barrow Score 17 - 18
Recommended drinking from 2021 - 2026

£375/case of 12 bottles, in bond UK
£390/case of 6 magnums, in bond UK

CONDRIEU

100% Viognier, from four plots in Condrieu: Paton, Chanson, La Côte and Vernon. The latter, a new addition last year, is famous for its high acidity and loess soils and represents half of the blend. 45 year-old vines. Aged for 10 months in new and one year-old barrels. A wonderfully bright aromatic nose of yellow flowers and a hint of honey. The palate veritably dances, the firm peachy core offset by pretty floral aromatics. A long, assured finish.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2019 - 2023

£335/case of 12 bottles, 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.

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

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.



RED - NORTHERN RHÔNE

SAINT-JOSEPH VIEILLES VIGNES

From four sites: La Madonne sur Chavanay, Coteaux Vitrine sur Saint-Pierre-de-Boeuf, Sainte-Epine sur St-Jean de Muzols and les Oliviers sur Mauves. Serine was the original clone of Syrah. 100% Syrah and Serine, the former vines being over 60 years old, the latter 100-120 years old. One third whole bunch fermentation. Aged for 12 months in new and one year-old barrels, before spending eight months in *foudres*. Violets galore on the nose, dried herbs and black pepper spice. An aromatic assault, which carries through to the palate. Medium bodied but brimming with life, the perfume ballooning from the liquid. The tannins are supple, totally unobtrusive.

Corney & Barrow Score 18+
Recommended drinking from 2022 - 2027

£235/case of 12 bottles, in bond UK
£250/case of 6 magnums, in bond UK

18

CROZES-HERMITAGE VIEILLES VIGNES

From four sites: Larnage, Battis, Gervans and Coteaux de Mercurol. 100% Syrah, the vines being 60 years old. There is one third whole bunch fermentation here. Following fermentation, the wine is aged for 12 months in new and one year-old barrels, then spends six months in *foudres*. A delightfully playful spicy nose, with dark berries. The palate is finely tuned, with an ebullient juiciness of fruit built around a mid-weight tannic chassis. Give this a few years for the tannic rigour to soften, then enjoy.

Corney & Barrow Score 17.5+
Recommended drinking from 2022 - 2027

£195/case of 12 bottles, in bond UK
£210/case of 6 magnums, in bond UK

CORNAS VIEILLES VIGNES

Cornas, known as the “vin noir” for its inky dark colour, which stains the glass. This comes from mid-slope plots of Les Eygats and Patou. 100% Serine/Syrah, ranging from 80 to over 100 years old. 50% whole bunch fermented, this is then aged for 24 months in new and one year-old barrels. Thrillingly perfumed on the nose, elegance offsetting a certain *sauvage* rusticity – Chanel perfume wafting down an urban street in summer. Meaty and masculine on the palate, forceful and vigorous, set against a disarming purity of bitter cherry fruit. Life-affirming stuff!

Corney & Barrow Score 18.5 - 19
Recommended drinking from 2025 - 2035

£415/case of 12 bottles, in bond UK
£430/case of 6 magnums, in bond UK

CORNAS COTEAUX

From Les Savaux, Les Chaillots and Patou, at the base of the slopes. 100% Syrah/Serine, 60 to 100 years old. One third whole bunch fermentation. This is aged for 12 months in new and one year-old barrels, then spends 10 months in *foudres*. Meaty and forceful, it is uncompromising, but with an elegance that makes it all work. Animalistic, with a brightness of dark *sous bois* fruit that acts as a delightful counterpoint. A hint of tobacco leaf and pepperiness. The tannins are hewn from the Cornas *terroir*... and all the better for it.

Corney & Barrow Score 18
Recommended drinking from 2023 - 2033

£275/case of 12 bottles, in bond UK



“We all know that 2016 is a brilliant, must-have vintage in the southern Rhône. Perhaps more impressive is the success of Tardieu-Laurent’s northern 2016s – a testament to Michel and Bastien’s eye for detail and another reason we count ourselves lucky to offer you these wines exclusively.”

GUY SEDDON
October 2017



19

CÔTE-RÔTIE

This comes from Landonne, Chavaroché, Côte de Rozier, Les Rochains and Lancement. 100% Serine/ Syrah, 50 years old on average. Two thirds whole bunch vinified, then aged for 12 months in new and one year-old barrels, before 10 months in *foudres*. A wonderful nose of lifted blackberry perfume and some tomato leaf, with smoky reduction and fine earthiness – polished but gritty. The palate is super-smooth on the attack, the liquid gliding over your tongue and seducing you with its silkiness and velvety loveliness. Firm tannins need some time to soften – into the cellar with it! What a wine!

Corney & Barrow Score 18,5+
Recommended drinking from 2025 - 2035+

£425/case of 12 bottles, in bond UK
£440/case of 6 magnums, in bond UK

HERMITAGE

From Rouméas, Pierrelles and Les Diognères. 100% Serine and Syrah, 60 years old. 100% destemmed. Aged for 12 months in new and one year-old barrels, then 10 months in *foudres*. This doesn't give away much on the nose – all tightly coiled masculinity and brooding power. Dark ripe berries and a hint of smoky reduction at this early stage. The palate is a little jittery, like a supercar starting from cold, bright dark fruit and forceful tannins. There is a depth and resonance of fruit which bodes very well for the future. I wish I could fast forward a year to see how this finds its balance. I expect it will do so effortlessly.

Corney & Barrow Score 17,5 - 18,5
Recommended drinking from 2025 - 2035

£445/case of 12 bottles, in bond UK
£460/case of 6 magnums, in bond UK

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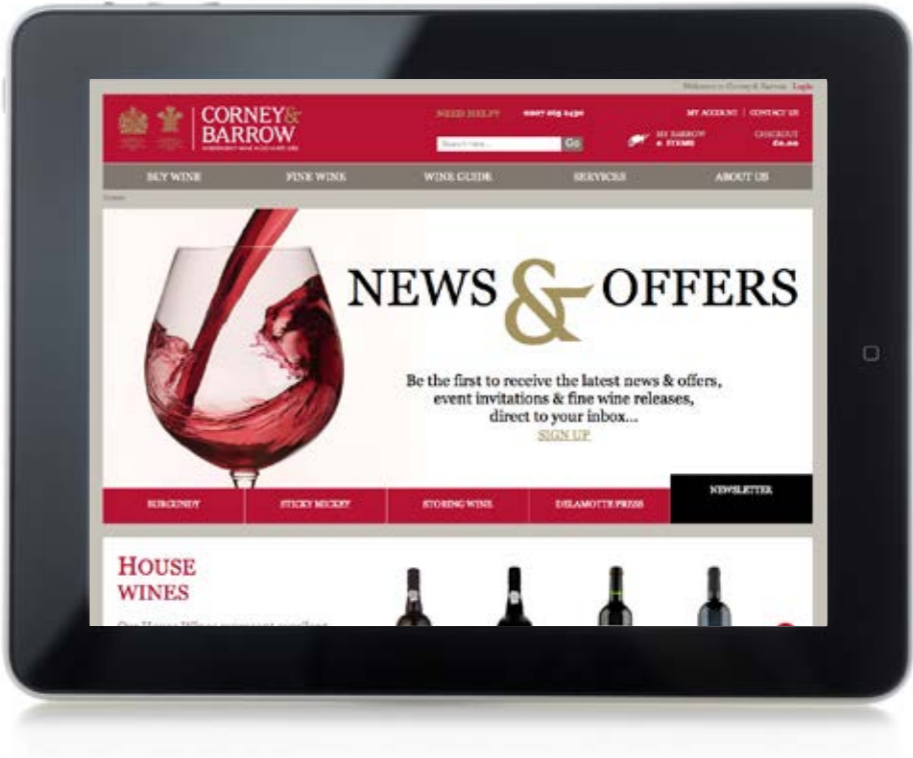
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