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LONDON



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HIS MAJESTY THE PRINCE OF WALES  
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INDEPENDENT WINE MERCHANTS-1780



CHÂTEAU ROCHEYRON

2017 VINTAGE EN PRIMEUR

FROM PETER SISSECK  
EXCLUSIVE TO CORNEY & BARROW IN THE UNITED KINGDOM AND HONG KONG

*“One of the hidden treasures  
of Saint-Émilion”*

JANE ANSON

*“We launched in 2010 with one  
clear idea: using biodynamics  
to produce a wine like the great  
wines of the 1940s and 1950s.”*

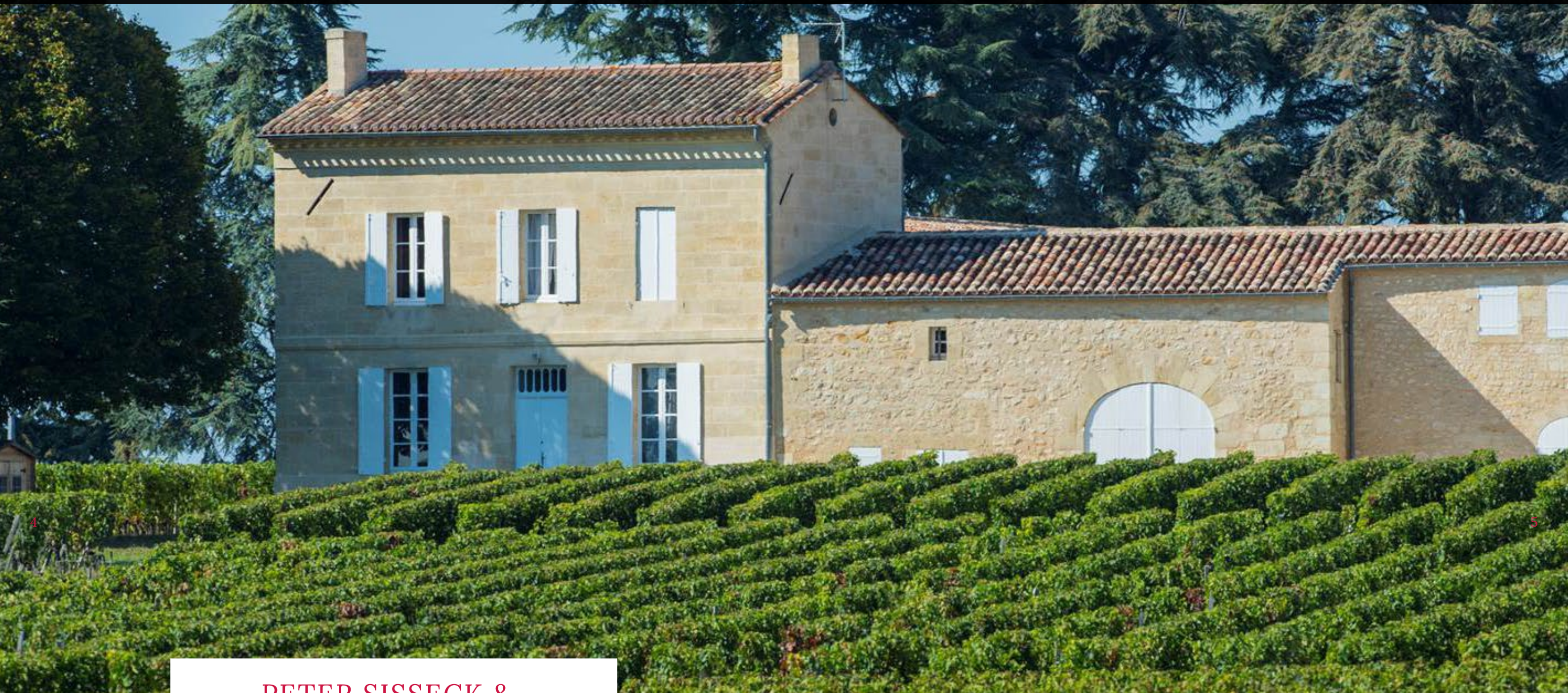
PETER SISSECK

CHÂTEAU  
ROCHEYRON  
2017



SAINT-ÉMILION  
Grand Cru





## PETER SISSECK & CHÂTEAU ROCHEYRON

As a young winemaker, Peter Sisseck left his native Denmark for deepest Ribera del Duero, Spain



It was there, on the doorstep of the Spanish wine icon Vega Sicilia, that he created a legend to rival his venerable neighbour: Dominio de Pingus.

Robert Parker, having tasted the inaugural 1995 vintage at Corney & Barrow, called it “*one of the greatest and most exciting young red wines I have ever tasted*”, bestowing it with a potentially perfect score.

Of the 325 cases produced of 1995 Pingus, the US-bound allocation of a third of the crop then sank in the Atlantic, sending collectors scurrying to buy what they could.

Pingus put Peter Sisseck on the map, but his formative years were spent in Bordeaux. Peter arrived in Bordeaux

in 1983, just as the legendary 1982 vintage was being released. He worked with his uncle Peter Vinding-Diers, the renowned winemaker (and coiner of Peter's childhood nickname, Pingus).

In 2011, along with his friend and business partner Silvio Denz, Peter took over Château Rocheyron, a languishing estate in Saint-Émilion. In a sense therefore, this is a completing of the circle, a return to where it all started.

Château Rocheyron sits in the hamlet of Saint-Christophe-des-Bardès, 3.6 kilometres from the centre of Saint-Émilion, on the edge of the limestone plateau. The vineyard is comprised of four plots, as explained on the next page.





## THE VINEYARD

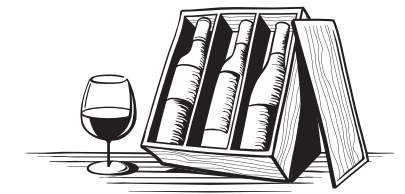
The vineyard area is 8.45 hectares, planted with 70% Merlot and 30% Cabernet Franc.

The average vine age is over 45 years, with some of the Cabernet Franc vines being over 80 years old. The soil consists of half a metre of topsoil over limestone rock. The vines are planted at 6,000 plants per hectare.

Traditional Bordeaux double Guyot pruning is employed, with cultivation of the soil and grass cover-crops. De-budding, leaf thinning and picking is all done by hand, as is grape sorting (with the assistance of one optical sorter).

Three vineyard passes are required: the younger Merlot is picked first, then the older Merlot and finally the Cabernet Franc, all of which are vinified separately. Only the very best *cuvées* make it into Château Rocheyron and Fleur de Rocheyron, the rest being sold off elsewhere.

The estate is currently organic, the intention being to convert to biodynamics, which is how Peter works in Spain and in which he is a firm believer. Yields are low, especially so in 2017, as described on the following page.



## TASTING PARCEL BY PARCEL

It is always fascinating to discover a wine this way, as you can build up a picture from the component parts.

Other wines we taste in this fashion include Château Rouget in Pomerol and Clos de Tart in Morey-Saint-Denis. The four plots at Rocheyron are 'Boutisse', 'Echeres', 'Rocheyron' (slightly confusingly) and 'Cabernet'.

### Boutisse

A two hectare parcel, mainly planted with Merlot vines, 90% of which are old (over 60 years of age but in all likelihood much older). Boutisse usually ripens one week later than others. This is soft and seductive, open and red-fruited.

### Echeres

This is a one hectare plot, closer to the plateau, planted entirely with Merlot. This produces wines of bright red fruit, with a lovely suppleness and tenderness. The tannins are finer and less overtly grippy than those from Boutisse.

### Rocheyron

The 'home plot', from which the château takes its name, is a four hectare parcel, located on the limestone plateau, beside the *chai*. As the name suggests, this is the heart of the estate. The resulting wine is more drivingly vigorous and somehow 'drier', with a marked sense of stony minerality. Firm and slightly unsmiling, but providing good backbone.

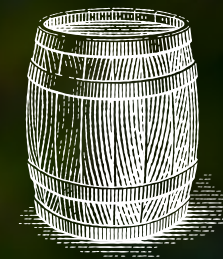
### Cabernet

This name refers to the Cabernet Franc which is planted in this one hectare plot of 80 year old vines. The wine from here is dark and rocky, with black pepper and a herbaceous aspect and fine, grippy tannins.





## THE CELLAR



The *chai* was completely refurbished in 2011 and is efficient and functional. Peter and Silvio Denz have invested in new cement tanks, as well as a large barrel cellar for ageing. Cellar work is utterly traditional, aiming at minimal intervention. The fermentation temperature of 22°C is cool by Bordeaux standards and follows Peter's philosophy of gentle extraction.





## THE 2017 VINTAGE

The following is based on Peter Sisseck’s comments when we tasted with him at the château, as well as a comprehensive breakdown from the highly efficient estate manager, Mathieu Raveraud.

### GROWING SEASON

Flowering at Rocheyron started on 22<sup>nd</sup> May, reaching its apex around 29<sup>th</sup> May. *Véraison* (colour change) in the Merlot started on 20<sup>th</sup> July, reaching around 30% on 28<sup>th</sup> July and being completed by 11<sup>th</sup> August. The Cabernet Franc was a couple of weeks behind, finishing around 22<sup>nd</sup> August.

Rainfall was low overall versus the average, but the timing is interesting: just 25mm in April, then wetter in May and June (87mm and 90mm respectively), before a relatively dry summer (24mm in July and 17mm in August) and a wetter September (70mm), just before (but crucially, not during) the harvest.

The Merlot was harvested on the 25<sup>th</sup> and 26<sup>th</sup> September, with the Cabernet Franc coming in on the 2<sup>nd</sup> October.

Total production at Rocheyron in 2017 will be around 16,000 bottles. The holdings were cropped at a very low average of 18 hectolitres per hectare (hl/ha), although this is slightly skewed by some parcels being entirely lost to the frost. Of the parcels picked, the yield was closer to 30hl/ha, compared to 33hl/ha in 2016 and 40hl/ha in 2015. The lesser parcels accounted for most of the losses to the frost, meaning production of the *grand vin* will be near to normal levels in 2017.

### TASTING NOTE

The 2017 Château Rocheyron is a blend of 80% Merlot and 20% Cabernet Franc. A glass-staining ruby-purple in colour, it is finely aromatic on the nose, showing raspberry and a hint of chalkiness. The palate is darker-fruited and sterner, fine grippy tannins guiding the ripe blackberry fruit and conveying a sense of poise. A wine of thrilling drive, from an estate which seems to grow in stature with every visit. The wine will spend 15 months in around 40% new French oak barrels. An equivalent of 16,000 bottles has been produced.

Corney & Barrow Score 17.5 - 18  
Recommended drinking from 2026 - 2040

£395/case of 6 bottles, in bond UK  
£135/case of 1 magnum, in bond UK  
£275/case of 1 double magnum, in bond UK  
£555/case of 1 imperial, in bond UK

GUY SEDDON  
June 2018





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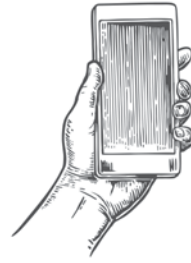
[sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

**PLEASE NOTE**

These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK.







## CONTACT US

We have offices in England, Scotland, Hong Kong and Singapore.  
Please see below for details

### Our Locations

#### LONDON

1 Thomas More Street  
London E1W 1YZ  
T +44 (0)20 7265 2400  
sales@corneyandbarrow.com

#### NORTH OF ENGLAND

Sedbury Stables  
Sedbury Hall, Richmond  
North Yorkshire DL10 5LQ  
T +44 (0)1748 828 640  
sedburyorders@corneyandbarrow.com

#### EAST ANGLIA

Belvoir House  
High Street, Newmarket  
Suffolk CB8 8DH  
T +44 (0)1638 600 000  
newmarket@corneyandbarrow.com

#### EDINBURGH

Oxenfoord Castle by Pathhead  
Midlothian  
Scotland EH37 5UB  
T +44 (0)1875 321 921  
edinburgh@corneyandbarrow.com

#### HONG KONG

Unit D, 6th Floor  
9 Queen's Road Central  
Hong Kong  
T +852 36 94 33 33  
hongkong@corneyandbarrow.com

#### AYR

8 Academy Street, Ayr  
Ayrshire, Scotland KA7 1HT  
T +44 (0)1292 267 000  
ayr@corneyandbarrow.com

### Online



FACEBOOK  
@corneyandbarrow



TWITTER  
@corneyandbarrow



INSTAGRAM  
@corneyandbarrow

[www.corneyandbarrow.com](http://www.corneyandbarrow.com)



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Grand Cru