



# CHÂTEAU ROCHEYRON

## 2015 VINTAGE, EN PRIMEUR

Corney & Barrow's engagement with the wines of the Right Bank is well-documented. Exclusivity underpins our buying strategy and the size of the properties here are perfect for us to look after. We were therefore delighted when our friend Peter Sisseck returned to the region where he learned his craft – even more so when we had the opportunity to look after his wine.

Château Rocheyron Grand Cru Saint-Émilion is a lovely property, beautifully sited in the hamlet of Saint-Christophe-des-Bardes, just 3.6km from the centre of Saint-Émilion, on the edge of the celebrated limestone plateau. Peter Sisseck, known to customers through his iconic Dominio de Pingus from Ribera del Duero in Spain, is in many respects returning to his spiritual home here.

Danish by birth, Peter originally studied in Bordeaux, but has built his reputation and made his home in Spain. In Rocheyron he has a unique opportunity, forging a partnership which allows him to develop a longstanding love for Bordeaux whilst being able to remain and indeed develop his projects in Spain.

Peter's ambitions, along with business partner Silvio Denz, are set on creating (or re-creating) a new norm. He would like a return, in a sense, to the past but with all of the advantages of contemporary winemaking knowledge. He wants the wine to be as natural as possible and relishes in the advanced age of the vines, despite their yield-limiting properties.

### THE VINEYARD

The vineyard comprises two plots of land planted with very old vines, lying alongside Château Laroque Grand Cru Classé. It spans just 7.4 hectares in total, planted on limestone; five hectares of Merlot and the rest very old Cabernet Franc. The vines are planted at 6000 vines per hectare and have an average age of 45 years, some vines being over 80. The soil consists of half a metre of topsoil over limestone rock. Farmed organically, Peter intends to move towards biodynamic disciplines, which is how he works in Spain. A firm believer that wine is made in the vineyard, he is working towards organic certification. This property is being run, in Peter's own words, "like a First Growth", Peter being supported by a great team.

His goal is to extract the very best from this exceptional *terroir*, requiring meticulous attention to detail, rigorous vineyard management and ruthless selection. Yields are very low.

### THE CELLAR

The renovated cellar at Château Rocheyron is pristine, efficient and functional. Peter has invested in new cement tanks – an ideal medium which is enjoying something of a renaissance. Peter sees his role here as a facilitator, his main responsibilities having been discharged in the vineyard. Increasingly anxious about the emergence of an increasingly modern Bordeaux style, he is concerned that Bordeaux character is too often being lost and wines are produced which might come from anywhere. His ambition for Rocheyron is to produce a classic, traditional style. The size of the property allows for single parcels to be vinified separately as are vines of different ages. Three passages through the vineyard are required to harvest young Merlot, old Merlot and finally Cabernet Franc, all then kept apart. Only the very best *cuvées* make it into Château Rocheyron and thus the integrity of the *grand vin* can be protected. The must and the emerging wine is treated with the greatest respect, nothing is added and operations such as pumping over are excluded or kept to a minimum. Peter goes for a moderate temperature of 22°C during fermentation, to ensure gentle extraction. He has also now

outlived his passion for new oak, which was a hallmark of his early wines in Spain – not least because it jars with his deeply held philosophy on sustainability. The 2015 is being aged in 30% new oak for up to 16 months. The wine will be bottled without filtration.

## 2015 VINTAGE NOTES

*“2015 was without doubt the best so far for Château Rocheyron. In many ways it is also an ideal vintage where the limestone soils of the plateau greatly helped to ripen the grapes to an ideal point”*

**PETER SISSECK**

June 2016

The main factor dominating the 2015 vintage was water - or lack of it. The winter of 2014/ 2015 was dry, as was spring and with low rainfall from March onwards, July was supremely hot. It may be counterintuitive but vines do not thrive under baking sunlight. Instead, they shut down all processes, including ripening, in an act of self-preservation. Thankfully the two previous years had been wet so that there were sufficient water reserves to prevent fatal hydric stress. Old vines, their roots extending deep into the soil, also suffer less.

The Cavalry arrived from the second week in September with substantial, reinvigorating rain, allowing final ripening.

For Peter and his team, their conversion to biodynamic viticulture really showed its colours for the first time in 2015, the vines being radiantly healthy and the harvest achieving a reasonable 38hl/ha. At the time of writing the final blend has not been finalised but we tasted a sample of Peter's current choice of 85% Merlot, 15% Cabernet Franc – the tasting note here below.



**ALISON BUCHANAN**

June, 2016

## 2015 TASTING NOTE

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### CHÂTEAU ROCHEYRON, SAINT-ÉMILION GRAND CRU

Jet plum, this offers black cherry, fresh and compote on the nose, white pepper and spice, with some vanilla and mocha notes.

The palate is smooth and seductive, rounded and ripe - no hard edges, Violet scented and floral depth lift the mid-palate, all complemented by earthy minerals. Gentle, sensual and charming with a seam of oak throughout, the tannins are certainly present but fruit-coated – so silky. Lightly roasted oak and dark chocolate accompany a long, rich, elegant finish

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2020 - 2026+)

**18 to 18+**

**£/CASE OF 6 BOTTLES, IN BOND UK**

**£/CASE OF 1 MAGNUM, IN BOND UK**

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## 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 (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.

## **TO ORDER**

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