



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



BY APPOINTMENT TO  
HIS ROYAL HIGHNESS THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
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CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780



PETRUS

2022 VINTAGE EN PRIMEUR

*“What surprised us was the response of Merlot to these weather conditions – [it kept] that freshness... and the vines didn’t suffer at all.”*

**OLIVIER BERROUET,  
JULY 2023**



# RED HOT

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*“That brutal, unique expression  
of Merlot on clay...”*

**OLIVIER BERROUET,  
JULY 2023**

Olivier Berrouet is so used to our quirky interview questions that he arrives prepared now. A song to pair with Petrus 2022? *Hard to Concentrate*, by the Red Hot Chili Peppers – “long and intense”, in his words.

Which works well for the dry, hot 2022 vintage: a year in which the intensity of nature was felt viscerally throughout Bordeaux, putting vines and *vignerons* to the test, and squeezing yields across the region.

I loved Olivier’s recent description above of Petrus – and still don’t quite understand how the “brutal” simplicity of 100% Merlot on pure clay soils can result in something so utterly... non-brutal.

Petrus has a track record of excelling in drought vintages, that blue clay meting out water to the old vines, like so many wizened camels crossing the desert. It has done it again in 2022.

Petrus 2022 is a wine for the ages. For Olivier, it echoes the 1989, in its “ripeness, freshness and complexity.” Apparently, it reminds Jean-François Moueix of the estate’s fabled 1961 and 1947 vintages. Forceful yet effortless, powerful yet refined; generations will pore over it as it evolves. In its first flickers of vibrant youth, that history is already being written.



**GUY SEDDON,**  
Head of Fine Wine Buying  
August 2023



# THE VINEYARD

*“Clay can feed Merlot with body and substance. Petrus has the ability to produce amazing tannin.”*

**OLIVIER BERROUET,  
JULY 2023**

Petrus’ famous ‘buttonhole of clay’, which can be seen on the map below, is a blue-hued patch of smectite, a quirk of the Pomerol landscape, which lies beneath around 90% of the 11.5 hectares of the estate’s vines. It is thought to date back to the Oligocene era, nearly 40 million years ago.

The buttonhole is aptly named, being an aperture in the surrounding gravel plateau, exposing the vine roots directly to the fertile and moisture-retentive clay below. There is nonetheless also gravel at Petrus, starting some 60cm beneath the surface, which moderates this ready access to

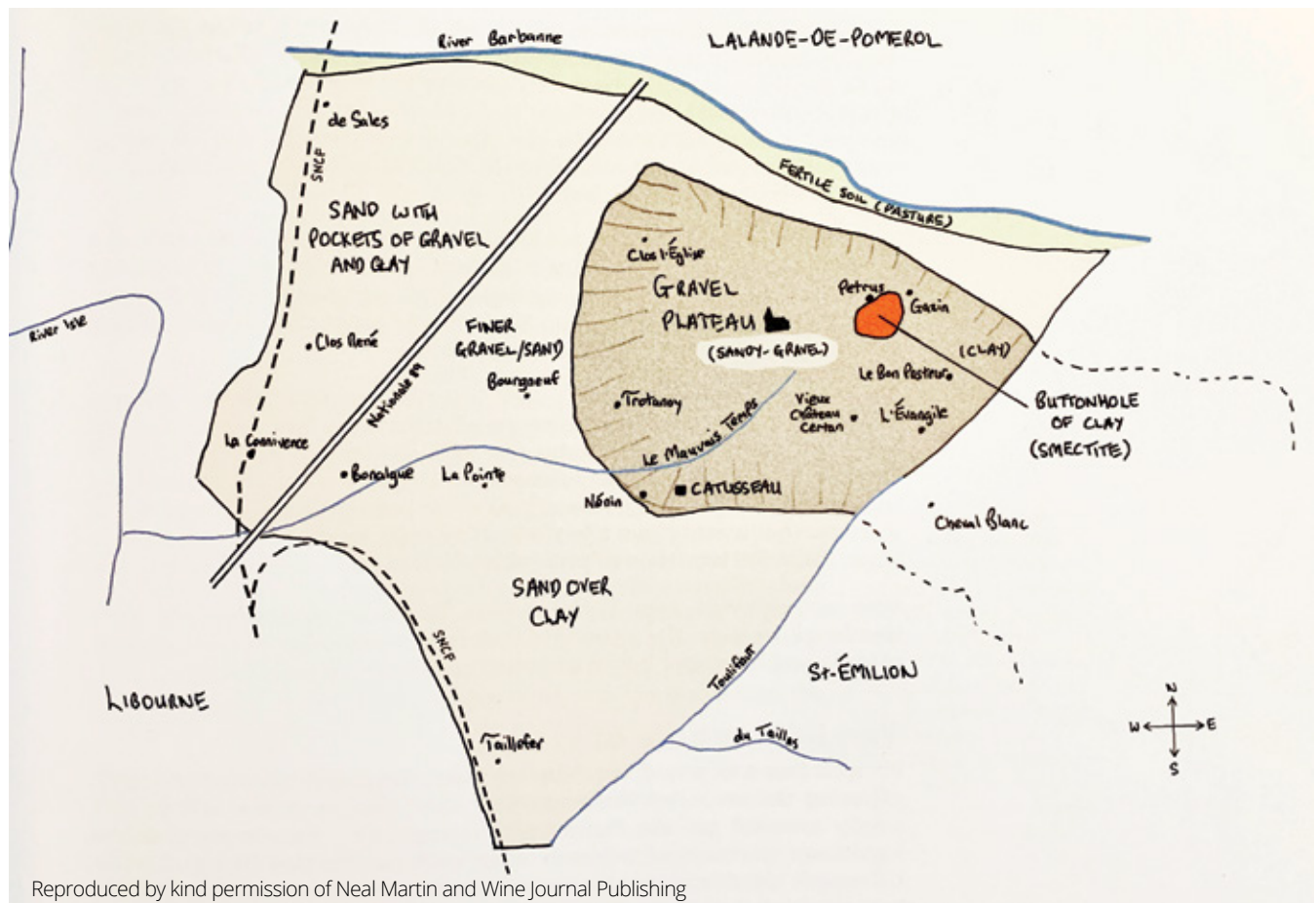
highly concentrated nutrients. Drainage is further aided by the gentle slopes.

The vineyard itself has twelve sub-plots, shown on Olivier Berrouet’s map opposite. As Neal Martin says in his book *Pomerol*, it is so unusual to see it broken down into these individual parcels that several of the commune’s winemakers failed to recognise it as Petrus in this ‘insider’ format. The two largest plots, Mario and Guy, are named after former vineyard workers, with neighbouring châteaux acknowledged in the names Certan and L’Évangile.

## VINEYARD HOLDINGS 2022 VINTAGE

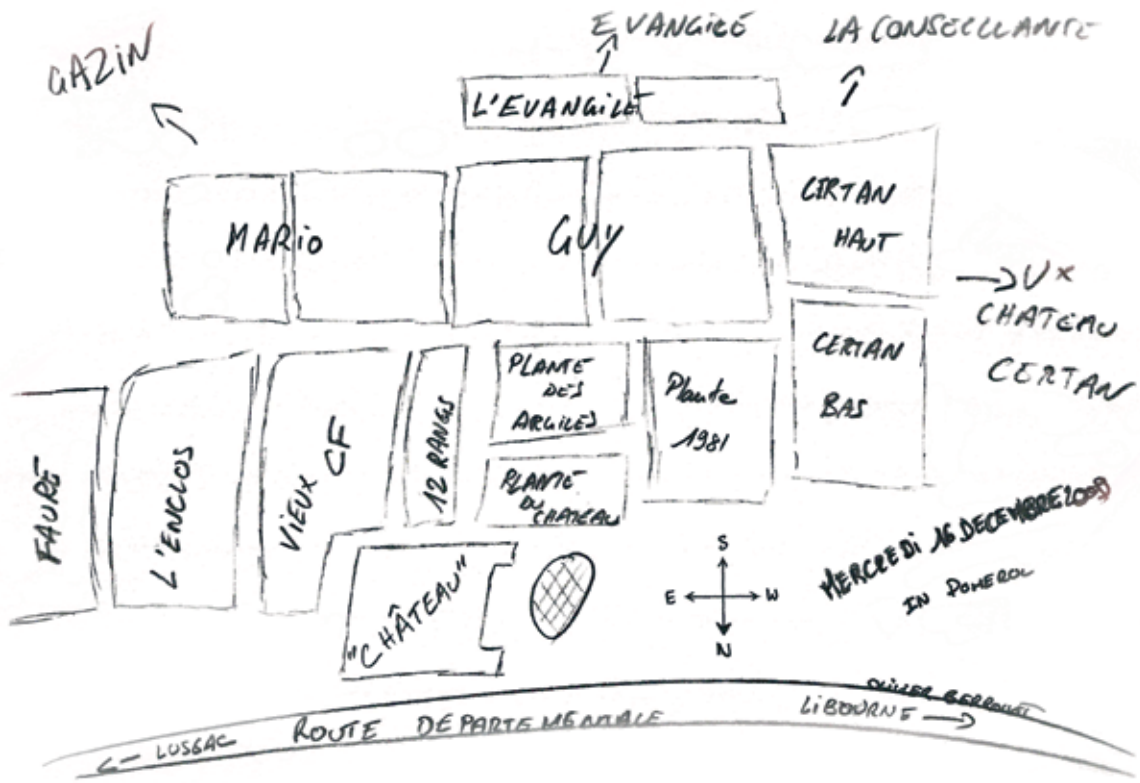
Size (hectares)	Plantings	Average Vine Age (yrs)	Soil	Yield	Harvest Dates
11.5ha	100% Merlot	40	Iron rich clay	20hl/ha	1 <sup>st</sup> to 7 <sup>th</sup> September

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© Graphique et Terroir - Cadastral map overlaying the GPS reading, October 2015

# THE CELLAR

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The Petrus cellars, which were totally renovated in 2012, are havens of calm. In these tranquil surroundings, wines have the breathing space they need for unhurried *élevage*.

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After being destemmed, grapes are sorted twice. A short pre-fermentation maceration of one or two days is followed by fermentation in concrete vats, with each vat handled according to its own development. Tannins are extracted as gently as possible, with pumping-over at the start of vinification.

Malolactic fermentation also takes place in vat, to prioritise fruit purity over oak character. The wine is typically transferred to barrel at the end of November. As usual, Petrus 2022 is maturing in 50% new oak, 50% one year old.









2022  
**PETRUS**  
POMEROL



**Grand Cru**

S.C. DU CHATEAU PETRUS  
MIS EN BOUTEILLES AU CHATEAU





# THE 2022 VINTAGE

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*“I don’t care if we lose 10-20%... you have to pick at [full] ripeness.”*

**OLIVIER BERROUET,  
JULY 2023**

Farmers understandably find it worrying to watch the potential yield of their crop dropping, as they wait for the right moment to harvest. When that crop is the new vintage of Petrus, it must require nerves of steel. Fortunately, Olivier Berrouet is the man for the job. Unflappable and assured beyond his years, he has just made his 14<sup>th</sup> vintage of Petrus.

Olivier talked us through the 2022 vintage in April in Pomerol and again last month in London. He said that although the consistent drought pressure impacted on the size of the berries, the heat “went in peaks”, unlike the “one long heatwave” of the 2003 summer. This “saved the tannin” and helped preserve the pristine nature of the fruit.

In the cellar, the aim, as always, was concentrated fruit and expressive aromatics. Olivier spoke of how the freshness of aroma in 2022 helped balance the natural ‘sweetness’ of the wine. He also returns time and again to the nature and quality of Petrus’ tannins, speaking of a “chalky layer of tannin, with no saturation”, before adding a final thought, with which I don’t think anyone would disagree – “It makes you want another glass.”

# TASTING NOTE

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By Adam Brett-Smith

## PETRUS

2022

The colour is a fabulously deep ruby red that almost soaks the glass and, for some rather alarming reason, I was reminded of those terrifyingly beautiful words of the great young First World War poet, Wilfred Owen: "*red lips are not so red as the stained stones kissed by the English dead*"...

The nose is fathomlessly dense, with a perfume of wild but contained red fruits, almost fierce in its elegance and strength. The palate is rich for sure, with a quite gorgeous extraction, both dry and sweet at the same time and with super-fine tannins. Monumental in scale but effortless in its ability to carry the weight, as if it really wasn't there at all. I suppose that's the definition of perfect balance. Great, great wine.

Corney & Barrow Score 19.5

Recommended drinking from 2032 - 2060+

£8,850/Case of 3 bottles, in bond UK

£2,950/Case of 1 bottle, 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. For the benefit of simplicity, wines are scored out of 20. 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.



# THE ALLOCATION PROCESS

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We are often asked by customers for guidance on what they should request.

Our suggestion is that you simply order what you would ideally like to receive.

- Petrus' and Corney & Barrow's focus is on the private customer, as a **consumer rather than a speculator.**
- Petrus is bought on the clear understanding that the wine will be stored and delivered in the UK only.
- To offer protection against counterfeit wines and parallel marketing, each case and bottle will show a unique identification number which will be logged against each customer. These identity numbers are tamper proof and will offer customers a legitimacy and protection that is at the heart of the massive investment that the Moueix family have made in their distribution. In future and as a further refinement, each customer will be able to check via an app the origin of each bottle through an alphanumeric code and graphic signature.
- **Should you wish to sell the wine in the future, please offer Corney & Barrow first refusal as this will also ensure the integrity of secondary market distribution, something which is of great concern to Petrus.**
- Priority will be given to Petrus' and Corney & Barrow's best, most loyal and most regular customers.

May we please have your order by **Friday 18<sup>th</sup> August**. Allocations will be completed by **Friday 25<sup>th</sup> August**. Confirmation of order will be through receipt of invoice and the wines will be allocated to your reserve upon payment. As detailed above, all orders are conditional upon UK storage only. May we please request that invoices are paid in full by **Monday 25<sup>th</sup> September**. We reserve the right to reallocate your order to other customers on the waiting list if payment is not received by this time. Do please speak to our sales team, who will be delighted to help you further.





# CONTACT US

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## LONDON

1 Thomas More Street  
London E1W 1YZ  
T +44 (0)20 7265 2400  
F +44 (0)20 7265 2444  
sales@corneyandbarrow.com

## NORTH OF ENGLAND

4 Park Square East  
Leeds  
LS1 2NE  
T +44 (0)1133 400 380  
northofengland@corneyandbarrow.com

## EAST ANGLIA

Belvoir House  
High Street, Newmarket  
Suffolk CB8 8DH  
T +44 (0)1638 600 000  
F +44 (0)1638 600 860  
newmarket@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

## AYR

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

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**FACEBOOK**  
@corneyandbarrow



**TWITTER**  
@corneyandbarrow



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@corneyandbarrow

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

*Corney & Barrow are supporting The Woodland Trust and The World Land Trust in the production of this brochure. The cover material has created 2.78m<sup>2</sup> of New Native Woodland within the UK and captured 111kg of Carbon Dioxide for The Woodland Trust. The text materials support The World Land Trust, creating the equivalent of 68kg of Carbon Dioxide which will enable them to protect 13m<sup>2</sup> of critically threatened tropical forest.*

