



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



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

TERTRE ROTEOEUF, ROC DE CAMBES
& DOMAINE DE L'AURAGE
FROM THE MITJAVILE FAMILY
2010 VINTAGE, EN PRIMEUR



2010 VINTAGE

The 2010 vintage is well-documented elsewhere but in short: it began with a cold, snowy start, rain at the end of March and then the driest April since 2003. There was then a problematic June where intermittent rain resulted in variable fruit set (*coulure*), reducing the potential crop. The weather then changed on the 19th of the month with hot and dry conditions which lasted well into July. Hydric stress became an issue with the combination of warmth and drought forcing the vines to seek reserves from a water table which, happily, had been replenished by the March rains and those at the beginning of June. Nevertheless, the vines suffered and the berries were small, limiting production. August was once again dry, though not particularly hot, until the 10th when the sun arrived. Fortunately this sunny, bright change was accompanied by cool nights, which allowed the grapes some overnight respite, intensifying flavours in readiness for a harvest under optimal conditions.

A very great vintage that will match standards of its illustrious predecessor- what luck indeed!

François Mitjavile, March 2011

2010 VINTAGE, ACCORDING TO FRANÇOIS MITJAVILE – SPECIFIC TO HIS DOMAINES

2010 was a particularly dry year for us. The marked water deficit took its toll as the vines suffered a certain amount of hydric stress. Our cool clay-limestone soils served us well but this slowed down the maturation process and late harvesting was essential. Just as the ripening process started, in July and August, temperatures were on the cool side, with considerable variation between day and night temperatures – as much as 14°C. This bodes well for the synthesis of polyphenols which, in turn, are responsible for the aromatic character of the finished wine.

It was important to wait (8 days later than 2009) and the Merlot and Cabernet were harvested between the 8th and 18th October.

The grapes harvested were small, ripe concentrated and bursting with flavour. They had a great deal of freshness and well-preserved acidity, making for wines with a fine structure. 2010 can hardly be more different to 2009, though both vintages are, indeed, extraordinary.

TERTRE ROTEOEUF, GRAND CRU SAINT-EMILION

The beginning of March saw 20 Corney & Barrow team members, from all parts of the country, descending on Bordeaux for an educational field trip. Dotted along the wall which overlooks the vineyard at Tertre Roteboeuf the atmosphere was electric, as everyone witnessed first-hand the extraordinary nature of this site, allied to the passion, vision and drive of the man behind it.

Tertre Roteboeuf is a wonderful property lying 2km south-east of Saint-Emilion. It is a natural amphitheatre with slopes facing due south towards the rising sun, on cool clay-limestone soil, *argilo-calcaire*. Varying levels of clay, altitude, vine-orientation and aspect give the wines a tremendously diverse palate of potential flavours and aromas, producing wines which combine warm fruit with controlled opulence and a powerful, high-toned structure. A scant 6 hectares in size, Tertre Roteboeuf's rise to fame from virtual obscurity was meteoric, spearheaded by François Mitjavile, a unique individual, aided and abetted by his wife Miloute and, most recently, his son and daughter Louis and Nina. Tertre Roteboeuf is now indisputably regarded as one of Saint-Emilion's greatest wines and is always amongst our highest scorers of the vintage, including 2010.

From the outset, François sought to differentiate his wines through their quality by concentrating on the vineyard. Happily he had a trump card – a jewel of a property where the vines demand an extended growing period. The terroir here creates its own paradox, allowing optimal ripeness and considerable power whilst, due to the gradual warming of the naturally cool soil, retaining an uplifting

freshness. Tertre Roteboeuf presents perfectly pitched intensity and elegance, the hallmark of this estate, borne out in the glass where decadence and super-ripeness sit happily with a medley of vibrant primary fruit. It has effortless finesse.

The vineyard is planted with 85% Merlot and 15% Cabernet Franc, with an average age of 40 years. With an average production of 35 hectolitres per hectare, just 2,000 cases, on average, are produced here. To ensure that all vintages are allowed a true expression of their style the blend always reflects the vineyard mix and no second wine is made.

ROC DE CAMBES, CÔTES DE BOURG

With only two thousand cases to sell, François struggled in vain to add to his vineyard holdings but found nothing suitable in Saint-Emilion. Having, however, built up considerable expertise as a producer adept with clay-limestone soils, he began to research possibilities which used that as a parameter, rather than proximity to home. A tip-off led him to discover a property, Roc de Cambes, which mirrors Tertre Roteboeuf in aspect and geology but on a far larger scale. Roc de Cambes comprises 14 hectares of old vines, with an average age of 45 years, again in a natural amphitheatre, here overlooking the Gironde estuary – a situation which is so very reminiscent of Tertre Roteboeuf. Roc de Cambes is planted on the most highly-reputed slope of the Côtes de Bourg (“Les Croutes”) where the heat of the sun is regulated by the effects of the estuary, permitting regular growth and wonderfully ripe, concentrated fruit. As at

ROC DE CAMBES, CÔTES DE BOURG *continued*

Tertre Roteboeuf, the cool clay-limestone takes time to warm up in the spring, impeding anything other than late maturity – a Mitjavile *forte*.

Essentially, François' approach in the Côtes de Bourg echoes his Tertre Roteboeuf methodology, concentrating on the health of the vineyard. He absolutely has to ensure that the quality of grapes is impeccable, as he makes just one wine at both properties, with no selection. To this end, he assiduously controls vigour and often picks a great deal later than his neighbours. François is often erroneously portrayed as a late harvester. That is not strictly true. He simply harvests when he believes his grapes achieve super-ripeness, which often, but not always, requires waiting. 4,000 cases, on average, are produced. The grape mix here is 70% Merlot, 20% Cabernet Sauvignon, with the all-important seasoning of 5% Malbec – a stunning wine and a perennial Corney & Barrow favourite which more than delivers in 2010.

DOMAINE DE L'AURAGE, CÔTES DE CASTILLON

Domaine de L'Aurage 2010, as 2009, is exceptional, very different as a result of fresher, averagely warm conditions and cool nights – but still truly exceptional.

Such a dry year makes for fruit which is at once ripe and fresh, which in turn produces opulence, density and focus in the finished wine. It is a wonderfully fresh year with remarkable balance.

Louis Mitjavile, March 2011

We are delighted to represent Domaine de l'Aurage exclusively in the UK and Hong Kong. This property is owned by François and Milout Mitjavile's supremely talented son Louis and his

wife Caroline. 2007 was his first vintage so he has to face an almost vertical learning curve, getting under the skin of the property with Mother Nature hurling four radically different growing seasons as an extra challenge.

His wines are stunning examples of how a producer can remain faithful to vintage as well as place.

Louis' name may be very familiar with some of our customers. We first came across him through Tertre Roteboeuf and Roc de Cambes, where he cut his teeth in both the vineyard and the cellar and, more recently, in various ventures as a consultant in Bordeaux, Languedoc, Spain, Argentina and the USA. It was clearly only a matter of time – and access to the right site – before Louis and his wife Caroline would set up on their own. Their patience was rewarded when they found this fabulous property in the Côtes de Castillon, adjoining Saint-Emilion. This appellation is really growing in stature, with the arrival of talented producers, such as Louis, recognising and making the best of terroir which, with its cool *argilo-calcaire* (clay-limestone) soil, rivals and in some cases betters some sites in Saint-Emilion, its haloed neighbour. This is the style of terroir with which Louis is so familiar, having worked on his father's estate for so many years.

The property is 20 hectares in size, with, very helpfully, 18 hectares of vines in one block. The vine density is 6,500 vines per hectare, with an average age of 20 years, planted 80% Merlot and 20% Cabernet Sauvignon. This is, in so many ways, a dream property; a wonderful site with fantastic potential.

TASTING NOTES

Domaine de l'Aurage, Côtes de Castillon Corney & Barrow Score 17 to 18

Opaque plum, firm to a tight scarlet rim, this presents a nose reminiscent of fresh grape must, with a refreshing, sherbet lift. A blend of 80% Merlot, 20% Cabernet Sauvignon, it is very primary and fresh, attractively weighted and silk-textured, black and red fruit enveloping beautifully rounded tannins. Opulent and powerful, this nonetheless maintains a refined elegance throughout and a precision which persists through to a sustained, poised finish.

Recommended drinking from 2015 to 2022+
£255.00 case of 12 bottles, in bond UK

Roc de Cambes, Côtes de Bourg

Corney & Barrow Score 17 to 19

Jet-plum velvet in appearance, intense, this is immediately inviting. The nose offers a deep, brooding, earthy richness, warm fruitcake lifted by a subtle hint of *cassis*. The palate echoes the aromatics presented by the nose, pure, concentrated, sublimely balanced, tannins coated in rich dark fruit – a very fine Roc de Cambes and an elegantly-handled translation of the vintage, maintaining a refreshing focus throughout. The blend, representing the entire vineyard, is 70% Merlot, 25% Cabernet Sauvignon and 5% Malbec.

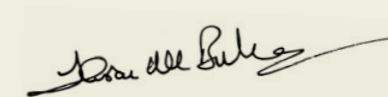
Recommended drinking from 2016 to 2026+
£230.00 case of 6 bottles, in bond UK

Magnums are available; please speak to one of the team for more information.

Tertre Roteboeuf, Grand Cru Saint-Emilion Corney & Barrow Score 18 to 19.5

Fathomless jet-plum, shimmering and inviting, this presents a hedonistic blend of spiced fruit compote and warm Eccles cakes. As ever, the blend represents the planting of the vineyard with 85% Merlot and 15% Cabernet Franc. Prunes, cherries and *cassis* all play a role, layered with vanilla and mocha cream. Beautifully handled, the palate takes up the gauntlet, reflecting the rather decadent combination of aromas presented by the nose, providing an exhilarating, complex, layered balance of fruit, acidity and silky, rounded tannins. This is succulent, luscious and ripe yet with a firm backbone for the long term – suave and confident with a long, long upbeat finish.

Recommended drinking from 2016 to 2030+
£645.00 case of 6 bottles, in bond UK



Alison Buchanan
Associate Director, Buying
May 2011



HOW TO ORDER

We are often asked by customers for guidance on what they should actually write in the quantity columns on the order form.

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

CONTACT DETAILS

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ALLOCATION PROCESS

1. François Mitjavile and Corney & Barrow's focus is on the private customer and as a consumer rather than a speculator.
2. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution.
3. Priority will be given to the Estates and Corney & Barrow's best, most loyal and most regular customers.
4. We will do our best to accommodate newer customers.

May we please have your order by close of business on **Tuesday 17th May 2011**.

Allocations will be completed by **Tuesday 24th May 2011**. Confirmation of order will be through receipt of invoice.

Do please speak to our sales team, who will be delighted to help you further.

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

 These wines are released en primeur. All prices are quoted in bond UK