



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

CHÂTEAU
ROCHEYRON
2010



SAINT EMILION
Grand Cru

DOMAINE CHÂTEAU ROCHEYRON
FROM PETER SISSECK

2010 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



Peter Sisseck

“I have long had the desire to return to Bordeaux, so now returning almost 30 years later (1983 was my first year) is of course with a feeling of nostalgia. It is my wish to try to come back to the wines of the past. Bordeaux has had a fantastic evolution over the last 30 years, but sometimes I feel things have gone too far. We need to go back to real vineyard work of balance and common sense, try to forget some of the technique in the cellar, and let the grapes and the terroir speak more for themselves.

This is my dream for Château Rocheyron.”

PETER SISSECK, 2012



Château Rocheyron

CHÂTEAU ROCHEYRON

We are proud that Corney & Barrow has been appointed exclusive agent for Château Rocheyron Grand Cru Saint-Emilion in the United Kingdom and Hong Kong.

This is the most recent brainchild of Peter Sisseck, owner of the iconic Dominio de Pingus, and we showed it for the first time at Corney & Barrow's Annual Winter tasting, at the Tower of London, in November 2011.

Château Rocheyron is a jewel of a property, supremely well-sited in the hamlet of Saint-Christophe-des-Bardes, just 3.6km from the centre of Saint-Emilion, on the edge of the celebrated limestone *plateau*. The vineyard is comprised of two plots of land. The name of the *lieu dit* is Rocheyron and it lies just alongside Château Laroque Grand Cru Classé.

In a sense, this is a homecoming for Peter who, after all, learned his trade both working and studying in Bordeaux. A rare opportunity like this – the chance of a partnership with Silvio Denz, an entrepreneur who is passionate about wine – and access to this fabulous property was a prospect to be seized with both hands.

As a young boy, Peter had had the opportunity to visit his uncle in Bordeaux, a great friend of Corney & Barrow, Peter Vinding-Diers – a winemaker of considerable renown. For Peter Sisseck (nicknamed Pingus) the die was cast; he had fallen in love with Bordeaux and was fixed on becoming a winemaker. One can only imagine with what mirth that ambition was met back in Denmark. In his words, “no-one believed it, not even myself”.

With no immediate prospects, impatient and restless, Peter was offered an unexpected opportunity, not in Bordeaux but in a hitherto unrecognised part of Northern Spain... Ribera del Duero. A project there needed a caretaker manager pending being sold. Peter arrived without a word of Spanish to what sounds like the set of a spaghetti western, a town with a single hotel and isolated streets, barring a few sheep and a jaded looking shepherd.

In truth, Ribera del Duero is not at first glance God's own country but it has a rather haunting beauty which emerges from its sheer magnitude. Peter was hooked. The vineyard he was there to manage had only recently been planted but the sense of an ancient link with history was, to Peter, palpable and he felt drawn by the monastic ties between Burgundy and the Cistercian monastery in the nearby town.

At that time, there was only one really recognised estate, neighbouring Vega Sicilia. Other growers were just that, growers. They had no hand in winemaking. Winemakers similarly had nothing to do with growing the grapes. Peter would transform that. In the process of placing his project Hacienda Monasterio in the limelight, he discovered a plot of ancient vines and persuaded the farmer to sell him the grapes. Thus an iconic, legendary wine was born – Pingus. The first vintage was 1995 and Peter has remained in Spain since. He has exercised his febrile imagination through a succession of challenges but this opportunity for a partnership in Bordeaux, which still allows him to remain and indeed develop his projects in Spain was, happily, just too tempting.

THE VINEYARD

The vineyard covers just 7.4 hectares in total, on limestone, five hectares of Merlot and the rest very old Cabernet Franc, a grape which Peter loves. The vines are planted at 6000 vines per hectare and have an average age of between 35 and 60 years. 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 over the next three years. This property is being run, in Peter's own words, “like a First Growth”.

His goal is to extract the very best from this exceptional *terroir*, requiring meticulous attention to detail, rigorous vineyard management and ruthless selection. The grapes arrive in small *cagettes* before traversing the sorting tables – one of which is a state of the art new-fangled optical machines which picks up on stray leaves and wayward grapes as if by magic. Yields are low, at just over 20hl/ha in the first vintage, 2010, with just 9200 bottles of Château Rocheyron *grand vin* being produced. The aim on average will be 30hl/ha.

THE CELLAR

The newly renovated cellar is efficient and functional. He 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 exercised in the vineyard. He has become anxious about the emergence of an increasingly modern Bordeaux style. Whilst recognising that his own wines have a contemporary feel, he is concerned that Bordeaux character is 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 and indeed vines of different ages likewise. 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, the rest being sold off elsewhere. Thus the integrity of the *grand vin* will 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 now outgrown the 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. Too much oak would also compromise his desire for harmony in the finished wine. In the 2010 vintage he used 30% new French oak barrels, the rest of the wine being brought on in tank or older wood. The wine will be bottled without filtration.

ORDER & ALLOCATIONS

This is a very small property with exceptional quality; combine this with Peter's exceptional talent and extensive following, it will inevitably be very popular. We will allocate on a daily basis so a fast response is recommended.

2010 VINTAGE NOTES

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 June 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.

TASTING NOTE

Château Rocheyron Saint-Emilion Grand Cru

Corney & Barrow Score 18–19

An enticing, intense plum-ruby, this presents dark, earthy fruit on the nose, blueberry and black cherry compote, sweet, ripe and concentrated. The palate offers exemplary balance between innate power and opulence and tantalising freshness and purity – beautifully handled. Layered, complex and elegant, this is a fantastic *début* – bravo Peter.

Recommended drinking from 2015–2020+

£475/case of 6 bottles, in bond UK

£160/case of 1 magnum, 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.

- 14–16 A very good to excellent wine
- 16–18 An excellent to outstanding wine
- 18–20 An outstanding to legendary wine

- Wines are judged within their peer group, eg. Villages, Premier Cru, Grand Cru.
- A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which relates to a potential to achieve a higher mark. A '+' adds further to that potential.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

TO ORDER, PLEASE USE THE FORM PROVIDED OR CALL 020 7265 2430 (LONDON) OR 01875 321 921 (EDINBURGH)

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