



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



BY APPOINTMENT TO  
HER PRINCIPALTY OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON

**CORNEY &  
BARROW**

INDEPENDENT WINE MERCHANTS-1780



# FRANCE: THE JIGSAW

EXCLUSIVE TO CORNEY & BARROW IN ASIA



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## THE JIGSAW

This is a view of France from off the beaten track – a reminder that outside the superstar regions is a whole country of vinous talent.

Why a jigsaw? Because talent comes in different shapes and sizes. These are unique estates, tucked away in different corners of the country. Put together, they give an overview of the richness of French wine.

In this case, the sum is not greater than the parts. The parts are what it's all about. The idea is simply that our jigsaw might provide a focus for those seeking adventure beyond the well-trodden stamping grounds of Burgundy and Bordeaux.

**Domaine Labruyère** is the oldest estate in Moulin-à-Vent. This is *cru* Beaujolais from granite soils, with influences of both the Côte d'Or to the north and the Rhône to the south. The domaine's Clos du Moulin-à-Vent is the only *monopole* in the appellation, beside the iconic windmill. Some of the best buys in the C&B list come from these old, low-yielding Gamay vines.

**Clau de Nell**, between Angers and Saumur in the Loire, was reborn in 2008 when the late Anne-Claude Leflaive and her husband Christian Jacques purchased it. The knowhow that made Domaine Leflaive a leading light in the world of biodynamics has been applied to great effect in these characterful wines.

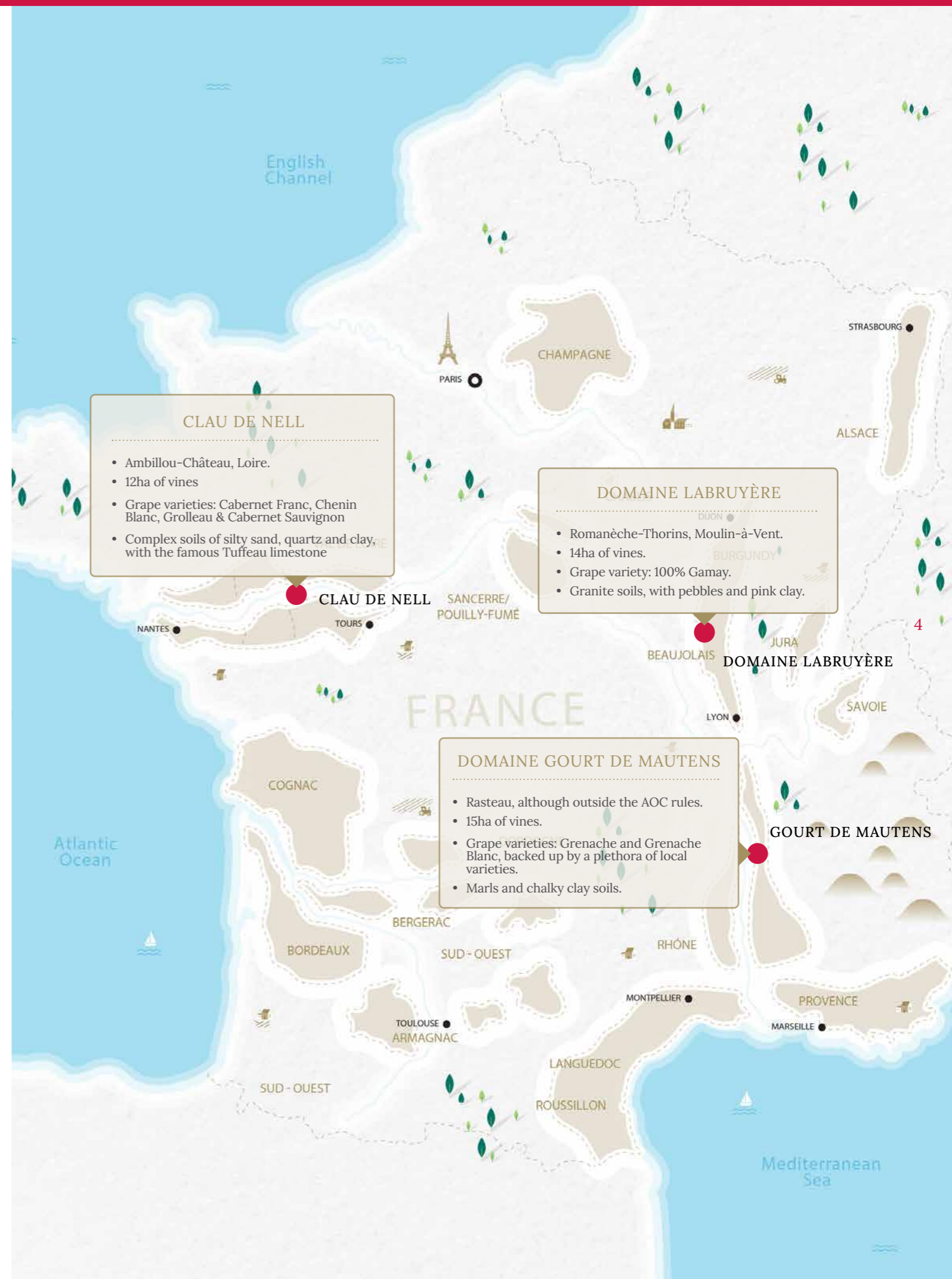
**Domaine Gourt de Mautens** is in Rasteau, although that appellation does not appear on the labels due to the many grape varieties in the mix. Jérôme Bressy produces just two wines – a white and a red, both primarily Grenache. Yields are tiny and the wines have a life-affirming richness and verve.

This is an eclectic bunch whose unifying thread is that we believe them to be 'best in class' – wines that push boundaries, that aim at something beyond the norm and that will provide great drinking pleasure.

*Guy Seddon*

GUY SEDDON  
HEAD OF FINE WINE BUYING  
OCTOBER 2024

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# DOMAINE LABRUYÈRE

## MOULIN-À-VENT

Owned since 1850 by the ancestors of Édouard Labruyère, the eponymous Domaine Labruyère is the oldest estate in Moulin-à-Vent.

It consists of 14 hectares of vines. Geographically, this is Beaujolais, albeit with influences from Burgundy to the north and the Rhône valley to the south.

We have been Domaine Labruyère's exclusive agent since the 2018 vintage, in which time it has become a core name in the C&B list. Low yields, supreme drinkability, a sense of place and fabulous ageing potential – what more could you want?

Édouard Labruyère, who grew up at the estate, is the seventh generation to run it, having taken over in 2008. Together with winemaker Nadine Gublin and viticulturalist Michel Rovère, he is on a mission to bring Moulin-à-Vent and the Gamay grape the recognition they deserve.

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# DOMAINE LABRUYÈRE

## MOULIN-À-VENT COEUR DE TERROIRS 2022

A blend of four parcels in Moulin-à-Vent, planted with 10-25 year-old vines. This is a selection from 10 hectares. The granite soils are abundant in manganese and quartz. Bright, juicy red berry fruit, framed by supple tannins. Very Gamay, lovely and approachable. This was bottled in spring 2024. Maturation in old 600 litre *demi-muids*.

Corney & Barrow Score 17  
Recommended drinking from 2025 - 2029

£125/Case of 6 bottles, in bond UK

## MOULIN-À-VENT CHAMP DE COUR 2022

Champ de Cour is a 1.42 hectare south-east facing site, planted with 50+ year-old vines on granite soils, with pebbles under thick, dense clay. Dark, spicy, bitter cherry aromas, leading into a juicy palate of exotic sappy spices and bright raspberry and wild strawberry fruit. 30% whole bunch fermentation. 90% of the wine was aged in 600 litre old oak *demi-muids*, the other 10% in Burgundy barrels, for 18 months.

Corney & Barrow Score 17.5+  
Recommended drinking from 2026 - 2033

£145/Case of 6 bottles, in bond UK

## MOULIN-À-VENT LE CARQUELIN 2022

Le Carquelin is a 1.75 hectare south-facing slope, with 50 year-old vines planted on friable granite. As winemaker Nadine Gublin says, this is "the heart of the best granite soils of Moulin-à-Vent". A dark, spicy, mineral-laden nose. The palate is wonderfully textural, with bright dark cherry fruit and vibrant raspberry. A powerful Carquelin. 100% destemmed, following which 40% is aged in oak barrels and 60% in 600 litre *demi-muids*.

Corney & Barrow Score 18  
Recommended drinking from 2026 - 2033+

£170/Case of 6 bottles, in bond UK

## LE CLOS DU MOULIN-À-VENT, MONOPOLE 2022

Le Clos, beside the iconic windmill, is the only *monopole* in Moulin-à-Vent. It is a 0.92 hectare south-facing walled vineyard, planted with over-70-year-old untrellised vines. Arid soils of hard granite and sand, with rocks and no topsoil. A nose of great purity, intense dark berry aromas, sweet spices and pepper. The palate is powerful, framed by imposing tannins. 100% destemmed, with ageing in 228 litre oak barrels, with 10% new oak.

Corney & Barrow Score 18  
Recommended drinking from 2026 - 2036

£285/Case of 6 bottles, in bond UK

## THE 2022 VINTAGE AT DOMAINE LABRUYÈRE

2022 was the second-earliest harvest since the notoriously hot 2003.

Winter was dry. A cold January was followed by a mild February and March. Despite snow on 1<sup>st</sup> April, buds formed under warmer and drier conditions in the second part of the month. Budburst was rather late.

May was hot, dry and sunny. The second ten days were 6°C above normal, with almost no rain. Flowering started around 22<sup>nd</sup> May. Mid-flowering was the earliest of the last 30 years, other than 2011 and 2007.

After a mild and wet start to June, the second half was hot, sunny and dry. Month end was, by contrast, cooler and very humid, with more than four times the normal precipitation. Overall, June was the wettest month of the year.

Conversely, July was very dry, sunny and warm, which triggered *véraison* between the 14<sup>th</sup> and the 19<sup>th</sup>. This was very early, equivalent to 2011. The temperature on 18<sup>th</sup> and 19<sup>th</sup> July was over 40°C.



# CLAU DE NELL

## LOIRE

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Clau de Nell is located in the village of  
Ambillou-Château, in Maine et Loire  
between Angers and Saumur.

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The domaine's story began in 2006 when Anne-Claude Leflaive and her husband Christian Jacques met the previous owners of the domaine.

They were immediately struck with the quality of the site, the age of the vines and the biodynamic principles that had been implemented in the vineyards since 2000. Anne-Claude was one of the foremost proponents of biodynamic viticulture at Domaine Leflaive and a founder of CLAC, a venture designed to support and promote biodynamic growers in exporting their wines. Clau de Nell proved far too tempting to pass up, and in 2008, in a bid to save the property from insolvency, Anne-Claude and Christian took the decision to purchase it.

Following Anne Claude's death in 2015, Christian continues to run the estate alongside winemaker Sylvain Potin and Christian's daughter Charlotte who oversees the commercial side. One of the guiding principles at Clau de Nell is Anne-Claude's firm belief that winemakers should place nature at the heart of what they do, and wherever possible harmonise with the natural environment rather than resist it.

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## THE 2022 VINTAGE AT CLAU DE NELL

The 2022 vintage was marked by a succession of heatwaves during spring and summer. It was also historically dry. Stormy rain from mid-August to early September helped both quality and quantity. The crop was exceptionally healthy, with excellent sugar-acid balance and phenolic maturity.

This vintage was historically early: harvest began with the Chenin on 12<sup>th</sup> September and ended with the Cabernet Sauvignon at month end. Yields were kept moderate in pursuit of depth and concentration. Bottling took place from 14<sup>th</sup>-16<sup>th</sup> May 2024.

# CLAU DE NELL

## CHENIN BLANC 2022

This sits on silty-clay soils, with red flint on tufa limestone. The vines are almost a decade old. A fleshy wine of juicy apricot and peach fruit, with pretty yellow flower perfume, all lifted by zesty acids. This spent 12 months on fine lees in 5-year-old Burgundy barrels, followed by six months in vat. 13.5% abv.

Corney & Barrow Score 17.5+  
Recommended drinking from 2024 - 2027

£200/Case of 6 bottles, in bond UK

## BLANC DE NOIR 2022

A white wine made from Cabernet Franc. More than a curiosity, this has developed a solid following. Pale lemon colour. Bright aromas of lime rind and green apple skin. The palate is more seductive and rounder, plumper. A joyful wine, with a touch of cedary spice on the finish. 13% abv.

Corney & Barrow Score 17  
Recommended drinking from 2024 - 2026

£185/Case of 6 bottles, in bond UK

## GROLLEAU 2022

Century-old gobelet-pruned Grolleau vines planted on silty-clay soils, over tufa limestone. Crystalline raspberry perfume, with white pepper spices. The lean palate has a bracing, jewel-like shininess of crunchy red berry fruit and piquant acidity. This is 100% destemmed, then given a 30-day maceration without extraction, following which gentle punch-downs and pump-overs are used. 70% new oak, which is admirably integrated. 11.5% abv.

Corney & Barrow Score 16.5 - 17  
Recommended drinking from 2025 - 2028

£155/Case of 6 bottles, in bond UK

## ANJOU CABERNET FRANC 2022

45-55-year-old Cabernet Franc vines, planted on silty-clay soils, over tufa limestone. Plush dark berry fruit aromas, leading into a more substantial palate whose firmness of structure will repay some bottle age. Bright, crunchy acidity lifts the flavours. Leather and sweet spices on the finish. 100% destemmed, with similar winemaking to the Grolleau. 13% abv.

Corney & Barrow Score 16.5+  
Recommended drinking from 2025 - 2028

£140/Case of 6 bottles, in bond UK

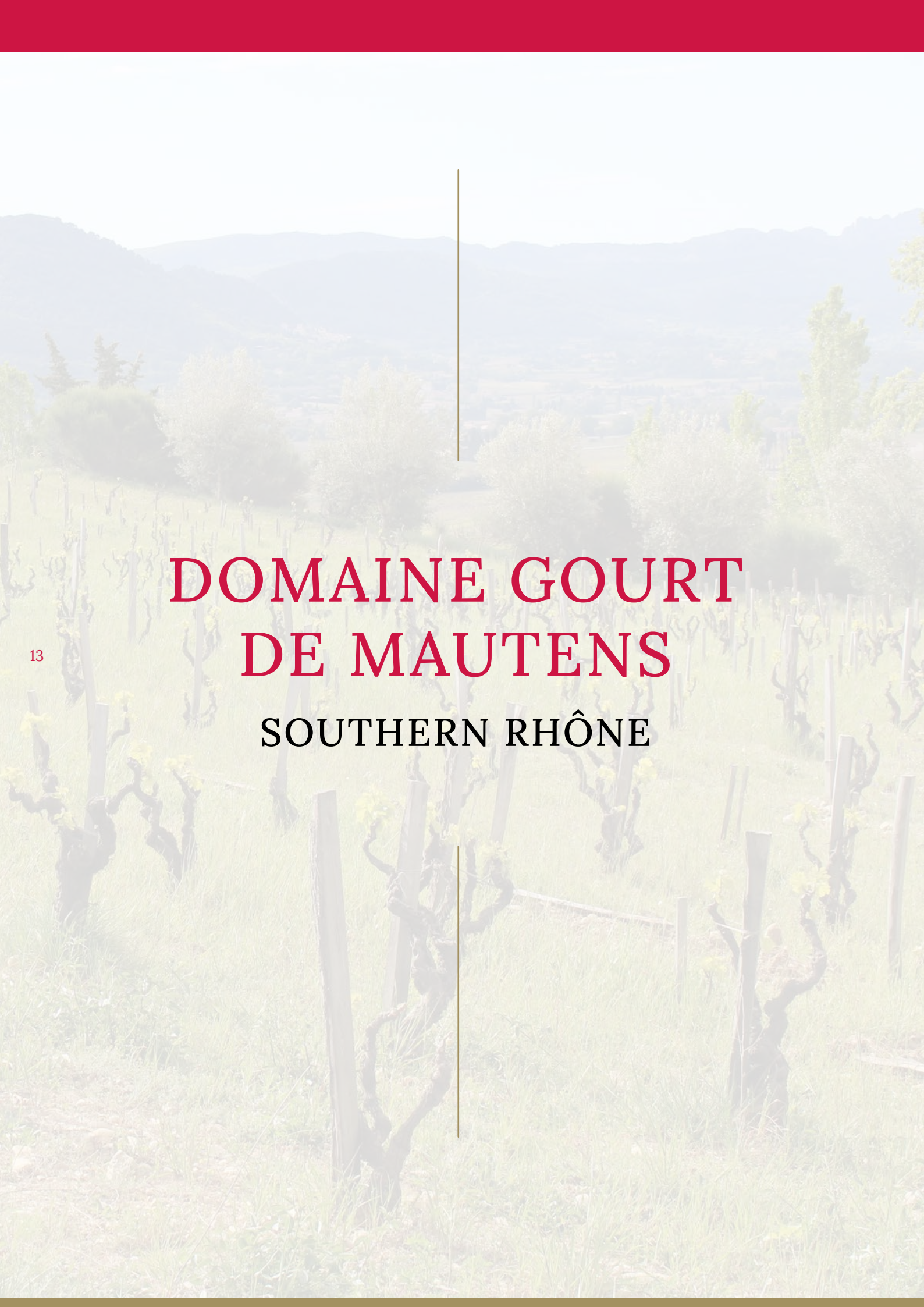
## ANJOU CUVÉE VIOLETTE 2022

The blend here changes from year to year. In 2022, it is 65% Cabernet Sauvignon (70-year-old vines) and 35% Cabernet Franc (50-year-old vines). Soils are silty-clay with red flint over tufa limestone. 100% destemmed. A relatively plush nose with seductive red fruit aromas, as befits the warmer 2022 vintage. The palate has an enticing dark-berried purity on the attack and then a certain *sauvage* animal aspect to the mid-palate, with leather and red cherry flavours. This spends a year in old Burgundy barrels and then six months in vat before bottling. 13% abv.

Corney & Barrow Score 17+  
Recommended drinking from 2025 - 2028

£145/Case of 6 bottles, in bond UK





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# DOMAINE GOURT DE MAUTENS

## SOUTHERN RHÔNE

Ultra-low yields and a dedication to *terroir* off the beaten track in the southern Rhône is not a get-rich-quick strategy.

However, in the case of Jérôme Bressy, over the past 25 years or so, it has earned him a loyal and well-deserved following.

Jérôme's 15 hectare estate is in Rasteau, though due to the multitude of grape varieties in these very old vineyards, he chose to work outside the *appellation* rules, meaning the name Rasteau does not appear on the labels.

There are just two wines here, a white and a red, both made from Grenache – Grenache Blanc, that is, for the white, which makes up a minority of the estate's plantings. The domaine is certified biodynamic and organic. Yields average a tiny 10-15 hectolitres per hectare.

Jérôme's dedication to these beautifully sensitive translations of Grenache is admirable. They will never be mainstream, nor do they aspire to be, but they have had a phenomenal uptake since we started working with them in the 2015 vintage. And that, I suppose, says it all.

DISCOVER MORE







## THE 2019 VINTAGE AT GOURT DE MAUTENS

The 2019 growing season was extremely dry. Between April and September, the vineyards of the Rhône valley saw negligible amounts of rain. The little water that fell evaporated before it had even moistened the soil. June 2019 broke heat records. And then, Mother Nature gave a little help. In mid-September, blissful rains came to the rescue, some 20mm. This completely changed the face of the vintage. The vines, stressed by heat and lack of water, relaxed. Under this beneficence, phenolic ripeness was reached.

# GOURT DE MAUTENS

## GOURT DE MAUTENS BLANC 2019

This is a blend of Grenache Blanc, Grenache Gris, Clairette, Picardin, Bourboulenc, Picpoul Gris and Blanc, Marsanne, Roussanne and Viognier, all interplanted. Tasted in June 2023 and again in September 2024. Mid amber-gold colour. Warming honey and apricot aromas, with candied ginger and orange rind. The full-bodied palate is almost chewably delectable, the powerful stone-fruit flavours balanced by a salty-mineral bite. A take-no-prisoners white for lovers of the southern Rhône. Fermented and aged for a year in six-year-old 600 litre *demi-muids*. 16% abv.

Corney & Barrow Score 17+  
Recommended drinking from 2024 - 2026

£330/Case of 6 bottles, in bond UK

## GOURT DE MAUTENS ROUGE 2019

Predominantly Grenache, with Carignan, Mourvèdre, Syrah, Counoise, Cinsault, Vaccarèse and Terret Noir. From three plots, two of which are north west-facing, limestone-rich slopes, planted with 80-100 year-old vines, plus a third at 300m elevation. Aromas of bitter cherry, crushed coffee beans and warm earth. The full-bodied palate has a core of sweet raspberry coulis, around which sit darker berries and graphite, all framed by plush, powerful tannins. Not for the faint-hearted, this is as uncompromising as the baked landscape of Rasteau from where it comes. 16% abv.

Corney & Barrow Score 17.5  
Recommended drinking from 2024 - 2032

£350/Case of 6 bottles, in bond UK  
£360/Case of 3 magnums, in bond UK

# CONTACT US

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