



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



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HIS MAJESTY THE PRINCE OF WALES
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**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780



**A DIFFERENT BREED
OF HOUSE WINE**

HOUSE WINES

From a house Margaux made by Château Angludet, to ports from the Van Zellers, ex-Quinta do Noval, to a house Sauternes of even grander lineage...

Everybody needs a house wine. Keeping your prized bottles away from the younger generation? Looking to impress the new father-in-law? Or just a quiet evening meal. There is a time and place for house wines. Our role is to make sure they excite and surprise, both for quality and price.

House wines have been core to Corney & Barrow's list since 1780. This latest incarnation sees an evolution, both of what is on the bottle and what is in the bottle.

We are fortunate to work with some of the world's finest winemakers. So we called on some of them, and these are the results.

These wines continue to be unique – our wines, made exclusively for us, and in some cases by us. First and foremost, they will provide pleasure. We hope they will give food for thought and conversation too.

"Corney & Barrow's reputation rests as much on their own first-rate house wines as it does on any of the high-end, fancy-dan Château de Swank they might also stock."

Jonathan Ray, *The Spectator*,
December 2015





CORNEY & BARROW SPARKLING BLANC DE BLANCS

You might think the current surge in popularity of Prosecco makes a house fizz a tough sell. Not a bit of it – this gains in popularity every year. It is a ‘proper’ méthode traditionnelle sparkling wine, the secondary fermentation (in which the bubbles are born) taking place in bottle rather than tank. This gives finer, more persistent bubbles, and some of the toastiness of champagne. In fact, serve it blind and many a guest would take it to be just that. Although it would be a pity to deny them a glimpse of the unashamedly bling label!





CORNEY & BARROW RED

A distillation of all that is joyful in southern France, our house red comes from breezy, rock-strewn terraces in the hills of the Languedoc. A Merlot-Cabernet blend, with concentration added by a touch of gnarly old vine Carignan. From the heart of the Minervois area, with grapes sourced from a multitude of growers. Drinkability is the key here – supple red berry fruit that will call you back for another glass.

“Instantly appealing, with vibrant red and dark fruit flavours, silky smooth tannins and a long spicy finish.”

Jonathan Ray, The Spectator, December 2015



CORNEY & BARROW CLARET

A pillar of the community and a stalwart of the house range. This is blended annually by our buyers in the historic tasting room of Maison Sichel, on Bordeaux's Quai de Bacalan. The building blocks are traditional – Cabernets Sauvignon and Franc, Merlot and Petit Verdot. Blending as a group ensures overall satisfaction, as well as being a highly efficient team bonding exercise... Benchmark everyday claret, but a serious wine with equally serious structure.

“I reckon [this] could fool many a wine lover as to just what level of Bordeaux if served anonymously in a decanter.”

Jonathan Ray, The Spectator, December 2015



CORNEY & BARROW COMPANY RESERVE

Richness, structure and a dash of hedonism are what we are looking for here. No ageing required however – this is made to be succulent and approachable from the off. If the House Claret is an upstanding gentleman of a wine, the Company Reserve has something of a twinkle in its eye. Both our house Claret and Company Reserve now bear the vintage on their labels, ensuring transparency for you and putting vintage character centre-stage.



CORNEY & BARROW COTES DU RHÔNE

Made for us by renowned Châteauneuf-du-Pape producer Guillaume Gonnet, our house Cotes du Rhône is effectively a junior Châteauneuf. It is the fruit of old vines and galets roulés, the region's famous pudding stones which reflect the sun's heat back up at the vines. The key components are spicy Syrah, warm-hearted Grenache and plump Cinsault.

"Real southern Rhône earthiness and game... Great stuff! ...a real charmer. I have tasted many a Châteauneuf that delivers less pleasure than this."

Jancis Robinson, February 2016

CORNEY & BARROW RIOJA

From the heart of Rioja Alavesa on the Basque side of the region, we make this with Bodegas Zugober, from just ten hectares of mostly Tempranillo grapes. Limestone-rich soils contribute a marked finesse. Classified as a Crianza, due to its additional ageing in barrel and bottle, this is unmistakably Rioja, spicy, melded and complex.

"Neat and well judged. Lots of rioja savour. Complete. Good Value"

Jancis Robinson, February 2016



CORNEY & BARROW MARGAUX

The most feminine, the most charming, the iron fist in the velvet glove – it is tempting to wallow in cliché when talking about Margaux. But behind all legends there is some fact and this product of Château Angludet has the X-factor in spades. A dark rocky mineral core, above which billows a velvety, violet perfume. It is not a coincidence that we sold out of our first shipment in a month.





CORNEY & BARROW POMEROL

To describe a Pomerol as a Merlot is like calling a Ferrari a car. Factually correct, but missing the joyful, thrilling essence of the thing. This tiny appellation, dwarfed by its larger neighbour Saint-Emilion, is the king of the right bank of Bordeaux. Clay soils and, yes the dominance of Merlot, make for a dense yet supple wine. A blend of the second wines of some of the area's top châteaux. This is made for us by our longest-standing right bank partner, J-P Moueix, of Petrus, Trotanoy and Latour à Pomerol fame.



CORNEY & BARROW SAINT-EMILION

This comes from a minute jewel of a property in the commune of Saint Sulpice de Faleyrens. Owned by the Clemenceau family for several generations, the vines have an average age of 50 years, giving low yields and concentrated wines. Silkily textured and juicy, this is a Merlot-dominated blend, with a dash of herby Cabernet Franc and a deft 12 months of spicy French oak barrel ageing.

CORNEY & BARROW WHITE

Our top-selling white for the past 20 years, this comes from the deep south-west of France. Depth and concentration from the area's warm days and crispness from its cool nights, refreshed by breezes from the Pyrenees. Our buyer Rebecca Palmer visits the region every winter to blend our new vintage, using a kaleidoscopic palette of over 30 components.

"Ideal party fare for when the neighbours crash in."

Jonathan Ray, The Spectator, December 2015



CORNEY & BARROW WHITE BURGUNDY

A home without white burgundy is a mere house... Affordable burgundy is a dying breed, but that is exactly what tiny organic Domaine Cornin in the Mâconnais has achieved for us. These vineyards are ploughed by Coccinelle ('Ladybird'), the Corney & Barrow House Horse. Clean, precise and fruit-dominant, with a touch of creamy density and texture adding complexity. This new addition proved so popular we had to ship more almost immediately.

"I was immediately struck by its combination of vibrant smokiness on the nose and concentrated fruit... A distinctly superior house wine. Good Value."

Jancis Robinson, February 2016



CORNEY & BARROW SAUTERNES

Taking pity on us after a gruelling blending session, our friends at Maison Sichel offered us a glass of liquid gold, from a mysteriously unlabelled half bottle. It turned out to be from perhaps the most celebrated château in Sauternes. Nameless... so we christened it Corney & Barrow Sauternes. Half bottles of this are perfect for stashing in the fridge. We challenge you to find a better Sauternes for the money.



CORNEY & BARROW RUBY PORT

Nothing says quality like ruby port... Ahem, perhaps not always the case, but this is so good we just couldn't pass it over. Made for us by the Van Zeller family, who used to own the famed Quinta do Noval. Sweet and gently spiced, this is an ambassador for the coming port renaissance! Try it chilled as an aperitif, as the French do, or with light cheeses at the end of a meal.

"Is this for C&B's shooting party customers? Serious, correct, tea-leaf flavours. Proper ruby port. Not too sweet with real structure to it. Really fun. Lots of character."

Jancis Robinson, February 2016



CORNEY & BARROW 10 YEAR OLD TAWNY PORT

Like our ruby port, this comes from the esteemed Van Zeller cellars. A blend of components which are aged for an average of 10 years in small wooden vats. The gradual exposure to oxygen is responsible for the tawny colour and the nutty, dried fruit aromas. Serve chilled; no need to wait until next Christmas!



CORNEY & BARROW SLOE GIN

Idiosyncratically British yet wonderfully simple. Sloes from Yorkshire, gin from London. Add sugar, stir a little over a few months, then bottle it. Made for us by hardy Yorkshiremen the Curtoys brothers, sloe rearing specialists. Drink neat or over ice. Or top up with C&B Sparkling for a Kir Royale! Blind tasted and tested by our MD, Adam Brett-Smith and the people who really matter on shoots – the beaters – and pronounced the best. You decide!

"Happily, I knew we were in safe hands the minute I saw the list and twigged that all the wine... had been supplied by Corney & Barrow, titan of the British wine trade, still privately owned and going stronger than ever after 235 years in the business."

Jonathan Ray, The Spectator, December 2015



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