



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
SINCE 1805
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS PRINCE OF WALES
SINCE 1805
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

CHRISTMAS TALES



CHRISTMAS 2020

May we wish you all a happy Christmas. As this extraordinary year draws to a close, we would also like to thank you for all your support. Your loyalty, kind referrals and glowing feedback have been a terrific help for us during these challenging times. We hope our Christmas selections will bring a touch of magic to your celebrations!



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A few personal pointers to begin with... Our C&B own-label range continues to evolve with the launch of our new 'partnership label' Bourgogne Chardonnay from François Carillon. This is an absolute must-have and, we hope you will agree, shows exactly why merchants should be judged by how they buy, not just how they sell! Also, our large formats and mixed cases are requisites for Christmas and New Year get-togethers.

Our 'Tales of Christmas' will tempt you towards a few of our more eclectic winemakers as well as the more traditional fare. If you need further inspiration for corporate or personal gifts, look no further than our website Christmas Hub, or of course your trusty account manager who will be full of useful ideas and suggestions. As one was overheard saying "I just rescued some wine, it was trapped in a bottle".

Best,

BRYCE FRASER
Corney & Barrow Scotland



CONTENTS

C&B OWN LABELS

Page 4-7

CHRISTMAS EVE

Page 8-11

CHRISTMAS DAY

Page 12-15

BOXING DAY

Page 16-19

NEW YEAR'S EVE

Page 20-23

CHRISTMAS COMFORTS

Page 24-27

LARGE FORMATS

Page 28-31

WINE SUBSCRIPTION

Page 32-33

EVENTS

Page 34-35

As a treat from us, to help put the fizz into your Christmas, we are offering a **15% discount** on all purchases of Champagne Delamotte featured in the offer.

Simply use the code **CHAMP15** at our website checkout to receive the discount.

C & B OWN LABELS

“I sometimes think back to The Tree, when I am in some distant French region, working with winemakers on C&B own-label wines.”

Rebecca Palmer,
Buyer



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Rebecca Palmer,
Buyer

As children, we were heady with excitement in anticipation of the Christmas Tree.

This began with a rigorous selection process. My mother would be very specific about the proportions of The Tree. It was not just a question of its height and breadth, but the structure and positioning of branches and their relative 'springiness', not to mention the pine needles - did they have the requisite scent?

All were assessed in goldilocks fashion, until a tree was found that was 'just right' - the perfect tree that would shortly hold countless glass baubles, twinkling fairy lights, and finally, the Christmas fairy, curiously furnished with a tiny wand.

I sometimes think back to The Tree, when I am in some distant French region, working with winemakers on C&B own-label wines. We will spend hours creating a single blend, adjusting the proportion of grape varieties, the percentage of this vat versus that barrel; endlessly re-evaluating until we all know the wine is 'just right'.



Christmas Own Labels Mixed Case

Case: £136.00 **Worth:** £151.30

Everyone needs a case of Corney & Barrow own-labels at home, Christmas or not! Deliciously approachable in style and price, these are benchmark classics, perfect to crack open at a moment's notice - because life is occasion enough! Made to our exclusive recipe in partnership with some of Europe's finest estates and winemakers.

We have put a lot of thought into our mixed cases but you can also buy the wines individually! (see prices below)

Corney & Barrow Rioja Crianza, Bodegas Zugover 2016 / 17 x 2

Bottle: £11.95 **Case (12):** £143.40

Corney & Barrow Pèrigord, Château Grinou 2019 x 2

Bottle: £9.75 **Case (12):** £117.00

Corney & Barrow Côtes-du-Rhône, Vignobles Gonnet 2018 x 2

Bottle: £12.25 **Case (12):** £147.00

Corney & Barrow White Burgundy, Maison Auvigue 2018 x 2

Bottle: £14.25 **Case (12):** £171.00

Corney & Barrow Company Reserve Claret, Maison Sichel 2016 x 2

Bottle: £13.95 **Case (12):** £167.40

Corney & Barrow Sparkling Blanc de Blancs,
Méthode Traditionnelle NV x 2

Bottle: £13.50 **Case (12):** £162.00

C & B
OWN LABELS

Food & Wine Pairings

Cured Salmon, Cucumber Salad, Mustard & Dill

A delicious starter you can easily prepare a few days before Christmas – great accompaniment to our refreshing Pèrigord.

Wine pairing: Corney & Barrow Pèrigord, Château Grinou 2019

Christmas Roast – Essentials & Trimmings

A Christmas roast isn't complete without a delicious home-made bread sauce and gravy to accompany the star of the show. And the perfect match?

Wine pairing: Corney & Barrow Company Reserve Claret, Maison Sichel 2016

For our Christmas recipes, visit

www.corneyandbarrow.com/blog



Corney & Barrow Blanc, IGP Côtes de Gascogne, Plaimont 2019 France / Gascony

Gascony's delicious local grape varieties, grown in the foothills of the Pyrénées, yield a highly refreshing and versatile white wine, exuding delicate white blossom and lemon zest. Made to our exclusive secret recipe!

Bottle: £7.95 **Case of 6:** £47.70



Corney & Barrow Bourgogne Chardonnay, Domaine François Carillon 2018 France / Burgundy

Our brand new Corney & Barrow Bourgogne Chardonnay comes from plots in Puligny-Montrachet and Mercurey. A very inviting nose of fleshy white peach, a rich palate with perfectly judged toasty breadth and a seam of salty minerality; very Puligny in character.

Bottle: £ 23.50 **Case of 12:** £282.00



Corney & Barrow Claret, Maison Sichel 2017

France / Bordeaux

The Corney & Barrow buyers meet regularly with the Sichel team in Bordeaux to blend this classical claret. The emphasis here is on ripe fruit and drinkability, making this the perfect partner for Christmas lunch.

Bottle: £10.25 **Case of 12:** £123.00



Corney & Barrow Sloe Gin, Sloemotion NV

Great Britain / Yorkshire

A concentrated elixir of Yorkshire sloes and London Dry Gin, combining rich cherry flavours with refreshing botanicals. Carefully reared then macerated sloe-ly but surely by the Curtoys brothers, the greatest sloe wizards in the kingdom!

Bottle: £29.95 **Case of 6:** £179.70



Corney & Barrow Margaux 2016

France / Bordeaux

Deep ruby in colour, this presents beautifully ripe, rounded, sweet fruit on the nose, tinged with gentle notes of vanilla and spice. The palate offers cherries and berries enriched by toasted oak – impeccably balanced.

Bottle: £24.95 **Case of 12:** £299.40



Corney & Barrow 20 Year Old Tawny Port

Portugal / Douro

Delightfully fresh and gently nutty, with cossetting raisin and fig flavours, this accessible style of aged Tawny Port is great with food and surprisingly versatile. No fuss, no decanting and at its best when served slightly chilled.

Bottle: £33.95 **Case of 6:** £203.70

CHRISTMAS EVE

*“It is mayhem and bless
my grandparents for
putting up with us each
year, on Christmas Eve!”*

Kathy Hiscox,
Personal Assistant to the Managing Director



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Kathy Hiscox,
Personal Assistant to the Managing Director

The smells of frankincense and myrrh are the epitome of Christmas Eve for me.

If I close my eyes, and conjure these heavy scents, I am transported to a darkened Chapel, with candles flickering in the pews and the local Choir singing festive hymns.

It is no longer the traditional Midnight Mass, instead the service starts at a more acceptable time of 7pm, but the essence of that cheerful scene will always be a prominent part of Christmas Eve for me – a traditional Catholic Midnight Mass ceremony, followed by the extended family get together.

Whilst my parents and their siblings discuss cooking the Turkey, and of course which wine is best to serve with said Turkey – the cousins track Santa on their phones and run giggling underfoot, swapping stories and dreams of toys they wish to unwrap the next day. It is mayhem and bless my grandparents for putting up with us each year, on Christmas Eve! I think the spare bottles of wine we leave is the only reason they continue to host...



Christmas Eve Mixed Case

Case: £187.00 **Worth:** £208.50

Christmas Eve is often something a whirl: children in a state of frenzied excitement, grown-ups scurrying around frantically, preparing for Christmas Day. To conjure that magical Christmas feeling in all of this, pour yourself a glass of refreshing Riesling from Thanisch in the Mosel, and keep things mellow with Elephant Hill's silky Syrah.

We have put a lot of thought into our mixed cases but you can also buy the wines individually! (see prices below)

Little Tacker Grenache-Shiraz-Mataro, Barossa Boy 2016/17 x 2
Bottle: £18.95 **Case (6):** £113.70

Bourgogne Pinot Noir, Domaine Cyrot-Buthiau 2018 x 2
Bottle: £16.95 **Case (12):** £203.40

Eradus Sauvignon Blanc, Awatere Valley, Marlborough,
New Zealand 2019/20 x 2
Bottle: £13.95 **Case (12):** £167.40

Pazo la Maza Albariño, Adegas Galegas, Rias Baixas, Spain 2018 x 2
Bottle: £13.50 **Case (6):** £81.00

Elephant Hill Syrah, 2016 x 2
Bottle: £21.95 **Case (12):** £263.40

Estate Riesling Kabinett 2018,
Weingut Dr H Thanisch (Erben Thanisch) x 2
Bottle: £18.95 **Case (6):** £113.70

CHRISTMAS EVE

Food & Wine Pairings

Crab Salad with Tomatoes & Soft Herbs

A crowd-pleasing starter to kick off your
Festive season feast!

Wine pairing: Pazo la Maza Albariño,
Rias Baixas, Adegas Galegas 2018

Braised Ox Cheek, Soft Polenta & Cavolo Nero

This ox cheek has been braised for 6 hours, it will
melt in your mouth.

Wine pairing: Elephant Hill Syrah 2016

For our Christmas recipes, visit
www.corneyandbarrow.com/blog



Chablis, Domaine Vincent Dampt 2018 France / Burgundy

Encapsulating the region's flinty style, this
exemplary Chablis delivers great elegance, with
a lovely balance of ripe orchard fruit and seashell
minerality. Effortlessly poised, a joy to drink.

Also available in: Half

Bottle: £18.50 **Case of 12:** £222.00



Picpoul de Pinet, Domaine de Morin Langaran 2019 France / Languedoc-Roussillon

Produced from vines aired by the salty sea breeze
of the Languedoc, this fresh, aromatic and citrusy
white wine is an excellent accompaniment to
seafood. Unmistakably Mediterranean.

Bottle: £10.50 **Case of 6:** £63.00



Bourgogne Pinot Fin, Domaine Arnoux-Lachaux 2017

France / Burgundy

'Pinot Fin' underlines the old vines and concentration here. Bright raspberry fruit, with sappy spice and a reassuringly weighty palate, refreshed by taut acidity. Nearly three quarters of the grapes were fermented as whole bunches.

Also available in: Magnum

Bottle: £35.75 Case of 6: £214.50



Le Cupole IGT, Tenuta di Trinoro 2016

Italy / Tuscany

A Bordeaux blend of herbal Cabernet Franc, plush Merlot and blackcurrant from Cabernet Sauvignon. Flavours of blackberries, violets, graphite, bitter chocolate and rocky minerality. Fine tannins channel the fruit beautifully.

Bottle: £32.95 Case of 6: £197.70



Reunion Shiraz, The Lane 2015

Australia / Adelaide Hills

The relatively cool climate of the Adelaide Hills results in stylish Shiraz, combining the elegant structure of Europe and the intense fine fruit of Australia. Concentrated black cherry, sweet spice and undertones of dark chocolate.

Bottle: £28.50 Case of 12: £342.00



Noble Late Harvest Semillon, Nelson Estate 2015 Halves

South Africa / Paarl

Delicious sweet wine produced from late-harvested Semillon grapes. Notes of dried fruit, pineapple and apricot combine with delicate honey flavours. Remarkable crisp acidity keeps the wine fresh and balanced.

Bottle: £13.95 Case of 12: £167.40

CHRISTMAS DAY

“After the swim, we would warm up with a glass of Delamotte Blanc de Blancs accompanied by a few oysters.”

Didier Depond
President, Champagne Salon & Champagne Delamotte



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Didier Depond
President, Champagne Salon & Champagne Delamotte

Since 1937, my family has spent every Christmas together in Biarritz.

We have a family tradition to go down to the beach for a swim (a very quick one!) with a group of friends we have nicknamed 'The White Bears'. After the swim, we would warm up with a glass of Delamotte Blanc de Blancs accompanied by a few oysters.

I just love Delamotte Blanc de Blancs because it goes so well with traditional Christmas dishes in Biarritz. I'm thinking of oysters, salmon, all the shellfish that you find on our dinner tables at this time of year. The rich, complex flavours of an aged magnum would lift a truffled chicken dish to new heights, while a half-bottle of Delamotte Blanc de Blancs is sublime with a little caviar.



Christmas Day Mixed Case

Case: £295.00 **Worth:** £337.80

Christmas is the day to pull out all the stops! So treat yourself and your loved ones to this spectacular case – an inspiring selection of timeless classics all from exceptional producers. Savour a glass of Delamotte's exquisite champagne then let this outstanding line-up work its Christmas magic.

We have put a lot of thought into our mixed cases but you can also buy the wines individually! (see prices below)

Champagne Delamotte Blanc de Blancs Brut NV x 1
(15% off) Bottle: £42.46 **Case (6):** £254.75

Corney & Barrow Sauternes 2017 Halves x 1
Bottle: £14.25 **Case (12):** £171.00

Sancerre, Domaine du Nozay 2019 x 2
Bottle: £21.95 **Case (12):** £263.40

Château Barrail du Blanc Grand Cru, St-Emilion 2016 x 2
Bottle: £23.95 **Case (12):** £287.40

Barolo La Tartufaia, Giulia Negri 2013 x 2
Bottle: £35.95 **Case (12):** £431.40

Corney & Barrow Bourgogne Chardonnay,
Domaine François Carillon 2018 x 2
Bottle: £23.50 **Case (12):** £282.00

Corney & Barrow 20 Year Old Tawny Port x 1
Bottle: £33.95 **Case (6):** £203.70

Ambriel Rosé Brut Traditional Method 2014 x 1
Bottle: £28.95 **Case (6):** £173.70

CHRISTMAS DAY

Food & Wine Pairings

Chef's Tips - Perfect Turkey & Classic Stuffing

This will be the most succulent roast turkey you'll ever have!

Wine pairing: Château Barrail du Blanc Grand Cru St-Émilion 2016

Chef's Tips - Goose Two Ways & Gascon Stuffing

An irresistible dish to pair with 'Barolo Girl' Giulia Negri's iconic wine.

Wine pairing: Barolo La Tartufaia Giulia Negri 2013

For our Christmas recipes, visit
www.corneyandbarrow.com/blog



Champagne Delamotte Blanc de Blancs NV France / Champagne

A true insider's champagne, the fruit of grand cru chardonnay vines, Delamotte's Blanc de Blancs is aged for five years prior to disgorgement. The epitome of elegance, with its delicate creamy mousse and chalky minerality.

Was Bottle: £49.95 Case of 6: £299.70

15% off **Bottle:** £42.46 **Case of 6:** £254.75

Apply code CHAMP15 at the checkout to receive the discount.



Mâcon-Verzé, Domaines Leflaive 2016 France / Burgundy

A beautiful wine, white yellow in colour, with a perfume that combines a zesty mineral quality with a subdued creamy richness. The palate is seductive, lush but with a crisp acidity, a delectably supple finish.

Also available in: Magnum

Bottle: £29.95 **Case of 12:** £359.40



HdV Chardonnay, Hyde de Villaine, Carneros 2016

USA / Napa Valley

Wonderful - an appetising orchard fruit medley, warm pastries and vanilla ice-cream, lime zest for refreshment then a combination of tropical and citrus fruit, honeyed. Festive, complementing celebratory fish dishes and poultry equally well.

Bottle: £72.00 **Case of 6:** £432.00



Roc de Cambes 2014

France / Côtes de Bordeaux – Bourg

Christmas day indulgence – a rich pain aux raisins nose, with toast, caramel, fruit and vanilla. Red and dark fruits, layered with swathes of mocha and vanilla cream on a poised finish – a decadent wine, with tremendous wow factor.

Also available in: Magnum, Double Magnum

Bottle: £64.00 **Case of 6:** £384.00



Othello, Dominus Estate 2014

USA / Napa Valley

Pure, ripe black cherry and blackberries on the nose, then the palate reveals texture, a fine earthy minerality and a detailed finish. Lifted acidity ensures juicy drinkability – pitch perfect this Thanksgiving and Christmas.

Bottle: £42.95 **Case of 12:** £515.40



Barriques d'Or, Saint-Albert 30th Anniversary Cuvée, Pacherenc du Vic-Bilh 2017 50cl.

France / Gascony

Luscious and honeyed, this rare cuvée of Petit Manseng combines beautifully rich tropical notes with pristine acidity. A tribute to Gascony's unique terroir and to our magnificent relationship with Plaimont and their committed vignerons.

Bottle: £24.95 **Case of 12:** £299.40

BOXING DAY

*“As dancers we really
sense the energy of the
audience and it really
gives me a kick!”*

Marge Hendrick
Principal Dancer at Scottish Ballet



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Marge Hendrick
Principal Dancer at Scottish Ballet

I am a principal dancer at Scottish Ballet, and I moved from Paris to Glasgow eight years ago.

I was very excited to be invited by C&B to be part of a wine tasting at the Ayr wine shop!

Christmas season at the Scottish Ballet is very intense as we have between fifty to sixty shows in the space of two months. Sometimes we would perform eight shows a week, so we tend to forget about the magic of Christmas.

Nevertheless we (the dancers) are bringing the magic of Christmas to the people coming to the theatre. And it's important to remind ourselves that it's a new audience every time and we should perform like it's the first time in every show. As dancers we really sense the energy of the audience and it really gives me a kick!



Boxing Day Mixed Case

Case: £194.00 **Worth:** £215.60

Boxing Day is surely time to unwind a little. Pour yourself a cool glass of elegant white from the rolling hills of Italy or Chile's Pacific coast. Sip a perfumed Pinot from New Zealand, luxuriate in Achaval Ferrer's velvet-smooth Argentinean Malbec, and savour Vignamaggio's umami-rich Chianti, the perfect match for traditional cold cuts.

We have put a lot of thought into our mixed cases but you can also buy the wines individually! (see prices below)

Malbec, Achaval Ferrer 2016 x 2
Bottle: £20.95 **Case (12):** £251.40

Pinot Noir, Muddy Water 2017 x 2
Bottle: £23.95 **Case (6):** £143.70

Arboleda Chardonnay 2018 x 2
Bottle: £16.95 **Case (6):** £101.70

Pinot Grigio, La Tunella 2018/19 x 2
Bottle: £13.50 **Case (6):** £81.00

Roero Arneis, Cascina Ghercina 2019 x 2
Bottle: £12.50 **Case (6):** £75.00

Chianti Classico Reserva Gherardino, Vignamaggio 2015/16 x 2
Bottle: £19.95 **Case (6):** £119.70

BOXING DAY

Food & Wine Pairings

Grilled Octopus, Fennel & Smoked Paprika

The heat in this octopus dish is the perfect match for this lively Roero Arneis.

Wine pairing: Roero Arneis, Cascina Ghercina 2019

Bubble & Squeak

Who doesn't love a good leftover brunch? Try our bubble & squeak recipe with this stunning Chianti Classico.

Wine pairing: Chianti Classico Reserva Gherardino, Vignamaggio 2015/16

For our Christmas recipes, visit
www.corneyandbarrow.com/blog



Block 1A Chardonnay, The Lane 2018 Australia / Adelaide Hills

The Adelaide Hills region is producing some of the most satisfying and exciting Chardonnays around. Fresh, vibrant and beautifully textured, Block 1A offers nectarine, citrus and orange blossom flavours, with toasty oak and a mineral finish.

Bottle: £14.50 **Case of 12:** £174.00



Côtes-du-Rhône Blanc Guy Louis, Tardieu-Laurent 2018 France / Southern Rhône

This is a more food-worthy iteration of white Côtes-du-Rhône, substantial and brightly stone-fruited, with a pleasing grip. 100% barrel fermented, it is then aged for eight months in new, one- and two-year old barrels.

Bottle: £26.85 **Case of 6:** £161.10



**Puligny-Montrachet,
Domaine François Carillon 2017**
France / Côte de Beaune

A Christmas treat. Fine white peach fruit is brilliantly refreshed by a rapier of acidity, making for a supremely steely, linear wine. Elegant throughout, there is an enduring, enticing, citrus tang to finish - seafood time!

Bottle: £54.50 **Case of 12:** £654.00



**Cabernet Sauvignon,
Cakebread Cellars 2015**
USA / Napa Valley

A classic Napa Cabernet Sauvignon, complex yet well-balanced. Grapes from prime vineyards in the northern Napa Valley give opulent black fruit and firm tannins, while southerly sites bring bright fruit and freshness.

Bottle: £74.00 **Case of 12:** £888.00



**Moulin-à-Vent Clos du Moulin-à-Vent
Monopole, Domaine Labruyère 2017**
France / Beaujolais

Dark cherry and violet aromas, with an exoticism and flair on the vibrantly red-berried palate, which is both joyfully rounded and bristling with energy. The style is somewhere between the Northern Rhône and Burgundy.

Bottle: £43.75 **Case of 6:** £262.50



**Châteauneuf-du-Pape Cuvée
Tradition, Vignobles Gonnet 2017**
France / Southern Rhône

A full-bodied, concentrated wine, made from old vines in the most famous wine village of the southern Rhône. Ripe bramble fruit and savoury notes mingle on the palate, with Christmas cake, liquorice and nutmeg to finish.

Bottle: £34.95 **Case of 12:** £419.40

NEW YEAR'S EVE

*“This NYE we’ll be
championing English
sparkling wines having
discovered and fallen in
love with Breaky Bottom”*

Ian & Kate Chapman
Proud Newmarket Corney & Barrow customers



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Ian & Kate Chapman
Proud Newmarket Corney & Barrow customers

I first walked in the Newmarket shop eight years ago in search of a bottle of Barolo for Ian's birthday.

I remember being really impressed by Ben's knowledge and helpful approach. The real turning point for us was the evening wine tastings with Camilla and the Newmarket team.

The best and worst NYE has to be in 2017 when Ian's parents treated us to celebrate in Amsterdam on the Queen Victoria. A spectacular evening with fine food and wines somewhat marred by Ian's rapid descent into full blown flu just as the champagne started to flow...

Over the years, the way we celebrate NYE has evolved. Gone are the expensive ticket-only parties celebrating with strangers; these days we prefer more intimate gatherings with great friends and great wine. We find you can't go wrong with a couple of magnums on the go and this NYE we'll be championing English sparkling wines having discovered and fallen in love with Breaky Bottom during the online tastings.



New Year's Eve Mixed Case

Case: £238.00 **Worth:** £264.50

Whether you are celebrating New Year's Eve with family or friends, be sure to follow the rule of six! Our New Year's Eve half-dozen will help you see out the year in style, with a delicious selection of traditional and contemporary classics, designed to take you from drinks to dinner and beyond.

We have put a lot of thought into our mixed cases but you can also buy the wines individually! (see prices below)

Pianer Prosecco Extra Dry, Le Colture, DOCG Valdobbiadene
NV Magnum x 2

Bottle: £29.95 **Case (6):** £179.70

Le Faîte Blanc, Saint-Mont, Plaimont 2016 x 2

Bottle: £20.95 **Case (6):** £125.70

Reunion Shiraz, The Lane 2015 x 2

Bottle: £28.50 **Case (12):** £342.00

Chardonnay, Bodega Ruca Malen 2018 x 2

Bottle: £13.95 **Case (6):** £83.70

Corney & Barrow St-Émilion Grand Cru,
Château Bellevue-Figeac 2017 x 2

Bottle: £18.95 **Case (12):** £227.40

Mont du Toit, Wellington, South Africa 2014 x 2

Bottle: £19.95 **Case (6):** £119.70

NEW YEAR'S EVE

Food & Wine Pairings

Smoked Eel, Apple, Watercress & Horseradish

A quirky and smoky dish that will surprise your guests when they arrive at your dinner party!

Wine pairing: Pianer Prosecco DOCG
Le Culture Extra Dry NV

Venison Wellington

This Christmas, treat yourself to this luxurious venison dish - the perfect pairing for our own-label wine.

Wine pairing: Corney & Barrow St-Émilion
Grand Cru, Château Bellevue-Figeac 2017

For our Christmas recipes, visit
www.corneyandbarrow.com/blog



Breaky Bottom Cuvée Reynolds Stone Brut Traditional Method 2010 Great Britain / England

An award-winning, limited-edition cuvée from tiny, legendary English sparkling wine estate Breaky Bottom. The wine is as poised and precise as the work of the acclaimed artist Reynolds Stone, to whom the wine pays tribute.

Bottle: £32.95 **Case of 6:** £197.70



Passobianco IGT, Tenuta di Passopisciaro 2017 Italy / Sicily

An unoaked, mineral Chardonnay from Italian superstar Andrea Franchetti's Mount Etna estate. Ripe peach, citrus fruit and steely acidity are enriched by Chablis-esque chalky minerality, thanks to Etna's rich volcanic soils.

Bottle: £32.95 **Case of 6:** £197.70



Saint-Aubin Dents de Chien 1er Cru, Olivier Leflaive 2017

France / Burgundy

Saint-Aubin's Dents de Chien vineyard is a mere stone's throw from Puligny-Montrachet, so its style and quality are perhaps unsurprising. A classic white Burgundy, complex and mineral, worthy of its premier cru status.

Also available in: Magnum (limited availability)

Bottle: £39.95 **Case of 12:** £479.40



L'Hospitalet de Gazin 2016

France / Bordeaux

Neighbouring the fabled Petrus, this wine is an example of the richness and sheer class of Pomerol. Packed with red and black fruits, bold and rich, this wine is guaranteed to impress over the festive table.

Also available in: Magnum, Double Magnum

Bottle: £43.95 **Case of 12:** £527.40



Psi, Bodegas y Viñedos Alnardo 2017

Spain / Ribera del Duero

Generous blackberry fruit, violets and hints of citrus and spice, with stony minerality and supple tannins on the palate. One of our absolute favourites, made by our good friend Peter Sisseck of Dominio de Pingus.

Bottle: £27.25 **Case of 12:** £327.00



Öreg Király Dűlő Sweet Szamorodni Furmint, Barta 2013 50cl

Hungary / Tokaj

Endlessly enticing with its candied citrus, marmalade and apricot notes, this delicious and delicate late harvest wine is sweet yet uplifting, with its succulent fruit and refreshing seam of acidity.

Bottle (50cl): £24.95 **Case of 6:** £149.70

CHRISTMAS COMFORTS

*“It is the perfect chance to
sit back with my family,
and finally enjoy a glass
or two of great everyday
wines”*

James Franklin,
Head of Merchant Sales



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James Franklin,
Head of Merchant Sales

“Expect the unexpected”

Growing up on a working dairy farm, Christmas meant early starts with the milking, feeding and dealing with the unknowns like frozen pipes and burst banks! There was often little respite, always having to be on your toes, expecting the unexpected...

I still have that same feeling during Christmas now mostly because my pager (as a Search & Rescue Volunteer) has prompted callouts on the last three out of four Christmas Days. So, my downtime is often during that ‘inbetween’ Christmas Day and New Year period. It is the perfect chance to sit back with my family and finally enjoy a glass or two of great everyday wines.



Christmas Comforts Mixed Case

Case: £137.00 **Worth:** £152.80

This selection is a real box of delights, perfect for those moments when you feel like an impromptu glass, whether it’s Christmas Day or not! A special selection of well-known styles and up-and-coming producers, these are all delicious bottles and represent outstanding value for money.

We have put a lot of thought into our mixed cases but you can also buy the wines individually! (see prices below)

Mucchietto IGT Primitivo del Salento 2019 x 2

Bottle: £10.75 **Case (6):** £64.50

Inocente Carménère, Viña Laurent, 2018 x 2

Bottle: £11.95 **Case (12):** £143.40

La Gringa Moscatel, Massoc Frères, 2017 x 2

Bottle: £15.25 **Case (6):** £91.50

Intipalka Syrah, Viñas Queirolo, 2018 x 2

Bottle: £10.75 **Case (6):** £64.50

Egy Kis Dry Furmint, Barta 2019 x 2

Bottle: £14.95 **Case (6):** £89.70

Soave Classico DOC Brognoligo, Cecilia Beretta 2019 x 2

Bottle: £12.75 **Case (6):** £76.50

CHRISTMAS COMFORTS

Food & Wine Pairings

Chestnut & Root Vegetable Hotpot, Kale Salad

A heart-warming salad created by our chefs –
match made in heaven with a glass of
Egy Kis.

Wine pairing: Egy Kis Dry Furmint, Barta 2019

Snacks - Goose Sausage Rolls

Our quick and easy sausage rolls are the perfect
starter to satisfy your Christmas craving!

Wine pairing: Inocente Carménère
Viña Laurent 2018

For our Christmas recipes, visit
www.corneyandbarrow.com/blog



Sylvoz Prosecco DOC Treviso, Le Culture, Brut NV Italy / Veneto

The Ruggeri family own some of the most prized vineyards in the Prosecco region, harnessing their hilly topography to coax out intense orchard fruit flavours. Decades of expertise yield wines with impressive textural finesse.

Bottle: £13.75 **Case of 12:** £165.00



Corney & Barrow Rouge, Vin de France, Celliers Jean d'Alibert 2018 France / Languedoc-Roussillon

From deep in the Languedoc, our own-label red is a smooth old-vine Carignan, complemented by a splash of juicy Grenache, Syrah and Mourvèdre. A warm-hearted red for your winter nights, to satisfy and refresh.

Bottle: £7.95 **Case of 12:** £95.40



La Muse de Cabestany Pinot Noir, Pays d'Oc, Celliers Jean d'Alibert 2018

France / Languedoc-Roussillon

A smooth and delicately perfumed Pinot Noir grown on the stony hillside terraces of the Montagne Noire in the Languedoc. Sunny days and cool night-time temperatures confer pretty cherry notes and a juicy freshness.

Bottle: £9.50 **Case of 12:** £114.00



Viña Garedo, Rueda, Grupo Yllera 2018

Spain / Rueda

Bright, soft-textured and versatile, Viña Garedo's Rueda is a celebration of the region's signature grape variety: Verdejo. A wine that brims with lively citrus, delicate blossom and soft peach flavours.

Bottle: £9.95 **Case of 6:** £59.70



Sanziana Pinot Grigio, Recas Cramele 2018/19

Romania

Romania is emerging as an exciting destination for characterful international grapes. Sanziana Pinot Grigio has lively flavours of melon, apple and pear, with a gloriously refreshing citrus twist on the finish.

Bottle: £8.25 **Case of 6:** £49.50



Vouvray 'Les Fosses d'Hareng', La Cave des Producteurs de Vouvray 2018

France / Loire

A fine example of off-dry Vouvray. With its ripe stone fruit, mineral and savoury notes, this wine is elegant yet opulent. Its richness is offset by Chenin Blanc's hallmark acidity, giving a harmonious, balanced finish.

Bottle: £13.95 **Case of 6:** £83.70

LARGE FORMATS

*“Grandparents and aunts
would choose their seat
in anticipation and then
promptly fall asleep and
miss the Queen’s speech
for another year.”*

Mark Baskett,
Head of Supply Chain



Scan QR code to start your shopping

[corneyandbarrow.com/
christmas/large-formats.html](https://corneyandbarrow.com/christmas/large-formats.html)





Mark Baskett,
Head of Supply Chain

When I was young, my grandparents always wanted to watch the Queen's speech.

Christmas dinner was made and eaten in time and chairs were laid out in front of the television, so everyone could see. Grandparents and aunts would choose their seat in anticipation and then promptly fall asleep and miss the Queen's speech for another year.

My parents took me and my sister to a Pantomime every year when we were young and this is something my wife and I continued with our children. It is now something we do with our granddaughter.

The biggest challenge this year for our teams has been managing the uncertainty and persistent unknowns, while trying to keep our service as normal as possible. A toast to all our logistics team who will be bringing wines to your table this winter!



Champagne Delamotte Blanc de Blancs NV, Magnum France / Champagne

Delamotte's elegance and refinement is unsurprising given its impeccable pedigree – its sister house is Champagne Salon, producer of the world's rarest champagne. Like Salon, Delamotte champions the blanc de blancs style, refined by extensive cellar ageing. Even more spectacular in magnums.

Was Magnum: £104.00 Case of 3: £312.00

15% off **Magnum: £88.40 Case of 3: £265.20**

Apply code CHAMP15 at the checkout to receive the discount



Corney & Barrow White Burgundy, Maison Auvigue 2018, Magnum France / Burgundy

We loved this wine so much we bottled it in magnums as well. Classically structured yet approachable in style, our

White Burgundy is refreshing and gently creamy.

A perfect choice for Christmas dinner, or as a delicious sipper to brighten your festivities – endlessly versatile and effortlessly elegant.

Magnum: £29.95 Case of 6: £179.70

LARGE FORMATS

There is nothing like a magnum to add some Christmas magic – a show-stopper on any festive table, and a spectacular gift for any wine-lover.

Food & Wine Pairing – with The Gatherers

For more information on The Gatherers and their exceptional Food & Wine Pairings, please visit our website www.corneyandbarrow.com/blog

Join the Gatherers, Clive, Justin and Henry every Saturday on Facebook and Instagram and follow their food & wine pairing for the Festive Season. Every week discover two recipes paired with wines of our Christmas selection and try it at home!



Montagny Bonneveaux 1er Cru, Olivier Leflaive 2017, Magnum France / Burgundy

Montagny's best premier cru vineyards are hard to beat for their delicious, classic white Burgundies at equally stunning prices! Bonneveaux vineyard is an exceptional south-facing site, yielding expressive, silken-textured wines with creamy hazelnut notes and appealing mineral acidity.

Magnum: £59.00 **Case of 6:** £354.00



Corney & Barrow Rioja Crianza, Bodegas Zugober 2016, Magnum Spain / Rioja Alavesa

This classically structured Rioja Crianza, aged for three years in the bodega's cellar, has an exquisite cherry-plum fruit character and mineral freshness. This characterful wine is made in the highly-regarded Rioja Alavesa by Bodegas Zugober, a small, terroir-driven family winery. Warm-hearted and well-balanced, an ideal Christmas gift.

Magnum: £25.95 **Case of 6:** £155.70



Malbec, Bodega Ruca Malen 2017, Magnum

Argentina / Mendoza

The fruit of high-altitude vineyards in Mendoza's Uco Valley, this smooth and moreish Malbec from boutique winery Ruca Malen, is a premium example of Argentina's delicious signature grape. One to savour.

Magnum: £29.95 **Case of 6:** £179.70



Château Lagrange à Pomerol 2015, Magnum

France / Pomerol

Suffused with rose petals and raspberry perfume, with a palate of rich, dark, spicy flavours and a sustained finish. A wine of great intensity, from the superlative 2015 vintage. A wine to make people smile.

Magnum: £68.95 **Case of 6:** £413.70



L'Hospitalet de Gazin 2013, Magnum

France / Bordeaux

Look no further, the ideal dinner party pick. Perfumed and seductive, with fresh blackberry and redcurrant aromas and a palate of supple richness and generosity. Reassuringly traditional Pomerol, rarely bettered at this price.

Magnum: £67.25 **Case of 6:** £403.50



L'Aurage 2015, Magnum

France / Côtes de Bordeaux-Castillon

Glittering ruby, with spicy aromas, fresh cherry fruit and warm compote. A silky-smooth palate, pure and breezy, beautifully integrated. Made by Loulou Mitjavile, a highlight of the brilliant 2015 vintage on the right bank of Bordeaux.

Magnum: £69.00 **Case of 6:** £414.00

A WINE ODYSSEY BY CORNEY & BARROW

A new wine subscription service, taking you on a wine journey around the globe.

Fancy embarking on a voyage of wine discovery? For the very first time in our long history, we are launching a wine subscription experience, 'A Wine Odyssey by Corney & Barrow'.

Twelve bottles will be delivered to your doorstep every two months, so you can sit back, open and taste, allowing your taste buds to journey across the globe.

To find out more or buy as a gift, enquire at
subscription@corneyandbarrow.com



The Adventurer Case

Case: £160.00



A perfect introduction to our wines, spanning a broad range of styles and regions both classic and off-the-beaten track.

The case comprises six different wines, two bottles of each, and you will receive a fresh selection to your doorstep every two months.

The case will be selected by our wine experts. Along with your wines you will also receive tasting notes, food pairing recipes and the occasional surprise gift!

The Explorer Case

Case: £240.00



Suited to those intrigued to delve deeper into the world of wine, this selection also gives access to bottles from some of the world's top producers.

The case comprises six different wines, two bottles of each, and you will receive a fresh selection to your doorstep every two months.

The case will be selected by our wine experts. Along with your wines you will also receive tasting notes, food pairing recipes and the occasional surprise gift!



Find out more and sign up for your plan on www.corneyandbarrow.com/wine-subscription

WHAT'S ON

Explore the world of wine wherever you are!

Join our Christmas events and food & wine pairings from the comfort of your home. The best way to discover delicious wines from our festive season selection.

Online Tasting - 1

Thursday 12th November – 6.30pm

Getting ready for the Festive Season with our team at the Newmarket shop.

Online Tasting - 2

Thursday 26th November 6.30pm

Join Will Monroe and Pippa Gardner for a Christmas special. Order the wines in advance to taste along!

Online Tasting - 3

Thursday 10th December 6.30pm

Join Stuart Porter and Ida Weatherall for a New Year's Eve special. Order the wines in advance to taste along!

Christmas Quiz - 1

Thursday 19th November 6.30pm

Join the fun and take part in our Online Quiz. 20 questions and a case of C&B Own label to win.

Christmas Quiz - 2

Thursday 3rd December 6.30pm

Join the fun and take part in our Online Quiz. 20 questions and a case of C&B Own label to win.

Food & Wine Pairing – Christmas Special

Join the Gatherers, Clive, Justin and Henry every Saturday on Facebook and Instagram and follow their food & wine pairing for the Festive Season.

Every week discover two recipes paired with wines of our Christmas selection and try it at home!

For more information and to register to these events, visit: www.corneyandbarrow.com/events

CONTACT US

TELEPHONE

LONDON

020 7265 2430

NEWMARKET *

01638 600 000

SEDBURY

01748 828 640

EDINBURGH

01875 321 921

AYR *

01292 267 000

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To receive your delivery in time for Christmas, please place your order by **1pm** on **21st December**.

For customers who live in the Highlands please order by **1pm** on **11th December** and outside of mainland UK you will need to place your order by **1pm** on **4th December**.

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*A special mention to Pippa Gardner for
her beautiful illustrations*

