



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
Corney & Barrow Limited
London



BY APPOINTMENT TO
HRH THE PRINCE OF WALES
WINE MERCHANTS
Corney & Barrow Limited
London

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



SINGAPORE PRICE LIST

2013/2014

WELCOME

MEET THE TEAM	3
EXCLUSIVITY	3
EN PRIMEUR 'RELEASES'	4
WINE BROKING	4
CELLAR CLUB	5
SELLING WINE TO CORNEY & BARROW	6
STORING YOUR WINE	6
EVENTS	7
SHIPPING SERVICES AND CALENDAR	9
FOOD & WINE MATCHING	10
HOUSE WINES	12
FRANCE – BORDEAUX	14
FRANCE – BURGUNDY	16
FRANCE – CHAMPAGNE	20
FRANCE – REGIONAL	21
GERMANY	23
ITALY	25
NEW ZEALAND	29
SOUTH AFRICA	31
SPAIN	33
TERMS & CONDITIONS	34

CORNEY & BARROW SINGAPORE
Level 6, Suite 605, 137 Market Street, Singapore 048943
Tel: +65 6809 3900 Fax: +65 6809 3701
singapore@corneyandbarrow.com

CORNEY & BARROW HONG KONG
6th Floor, 9 Queen's Road Central
Tel: +852 2537 3325 Fax: +852 3152 3270
hongkong@corneyandbarrow.com

DRINKING GUIDE

-  DRINK NOW
-  DRINK OR KEEP
-  KEEP
-  BIODYNAMIC WINE
-  ORGANIC WINE
-  Conversion CONVERTING TO ORGANIC

A warm welcome from Corney & Barrow to you, our existing customers and particularly to those of you that are reading our price list for the first time.

Much has evolved for our company in the last year. In October 2012 we opened our first ever office in Singapore led by Kate Tan. Our Singapore office is able to provide a range of excellent wines that can be delivered to your door from our logistics partner, CWT. All of the wines are shipped to Singapore in refrigerated containers from the UK and kept under strict temperature and humidity controlled conditions as soon as they dock in Singapore.

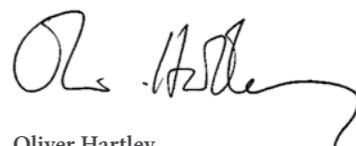
In this, the Year of the Snake, attention to detail will be very important to us all. One of our main areas of focus will be the provision of wines with impeccable provenance and in ensuring that wines which we ship for drinking in Hong Kong and Singapore are exported under the best conditions possible. We strongly believe that our customers have a right to know the background of any wine they wish to buy, which is why the vast majority of wines on our secondary market broking list are sourced either from our own customer reserves or directly from the winemaker. Any imperfections on the label, level or capsule are noted on the wine list. In addition, we have three golden rules when sourcing wine on the secondary market.

We would like to be clear that Corney & Barrow does not purchase wine from auction or those that have previously been shipped to Asia, the US or anywhere else, where the storage conditions and shipping process cannot be confidently guaranteed.

While there might not be anything wrong with wines in these three markets per se, we do not believe that it is worth taking the risk to buy back wines where we have had no control over their physical shipment or storage conditions nor any knowledge of where the wine was originally purchased.

I would enthusiastically encourage you to try some of our wines in this list that are ready for drinking now, particularly some of the "junior" wines of great estates enabling you to gain access to the finest winemaking in the world at a fraction of the price of their "grands crus." Do please speak to your local sales executive who will be able to advise you accordingly.

On behalf of the team at Corney & Barrow, we look forward to taking care of your wine requirements in the future and I will personally take great pleasure in meeting you on my next trip to Asia.



Oliver Hartley
Sales Director
May 2013





MEET THE ASIA TEAM

CECILY BURCHETT-CHAMBERS (HK)

Manager, Asia
Phone: (HK) +852 3152 3265 / 3694 3300
Mobile: (HK) +852 6160 0980
(SG) +65 8277 6773
cecily.burchett-chambers@corneyandbarrow.com

KATE TAN (S)

Sales Manager
Phone: +65 6809 3900
Mobile: +65 9125 3123
kate.tan@corneyandbarrow.com

LUKE CIANFARANI (HK)

Sales Manager
Phone: +852 3694 3306
Mobile: +852 6160 1786
luke.cianfarani@corneyandbarrow.com

HUGO SPENCER (HK)

Senior Sales Account Manager
Phone: +852 3152 3269 / 3694 3309
Mobile: +852 6160 4019
hugo.spencer@corneyandbarrow.com

JAMES CHOW (HK)

Senior Sales Account Manager
Phone: +852 3152 3661 / 3694 3310
Mobile: +852 6160 0350
james.chow@corneyandbarrow.com

JAMES MEAD (HK)

Senior Sales Account Manager
Phone: +852 3152 3253 / 3694 3311
Mobile: +852 6160 1407
james.mead@corneyandbarrow.com

KAT LEE (HK)

Sales Account Manager
Phone: +852 3694 3308
Mobile: +852 6160 0746
[kat.lee@corneyandbarrow.com](mailtokat.lee@corneyandbarrow.com)

WE ARE EXCLUSIVE AGENTS FOR

ARGENTINA

Achaval-Ferrer (HK) (T)

ENGLAND

Wiston Estate (HK)

FRANCE BORDEAUX

Roc de Cambes (HK) (S) (T)
Tertre Rôteboeuf (HK) (S) (T)

GERMANY

Schloss Schönborn (HK) (S)

ITALY

Case Basse Soldera (HK)
Enrico Santini (HK)
Tenuta di Trinoro (HK) (S)
Tenuta di Biserno (S) (T)
Le Colture
Fratelli Levis

SPAIN

Dominio de Pingus (HK) (T)

HK = Hong Kong,
S = Singapore, T = Thailand

LOIRE

Domaine du Nozay

REGIONAL

Domaine de Saissac

RHONE

Tardieu-Laurent (HK)
Vignobles Gonnet

EN PRIMEUR ‘RELEASES’

WINE BROKING

A very important part of what Corney & Barrow offers is *en primeur*. This refers to the long established practice originally associated with the purchase of young Bordeaux wines. Wines bought *en primeur* have not yet been bottled and are still in the barrel.

Historically the main reason for buying *en primeur* was to buy at a better price than you might pay after the wine is bottled and shipped to the UK. However, there are other key advantages: it allows you to secure an allocation of potentially rare, highly sought-after wines, which may be produced in very small quantities. It also guarantees the absolute best provenance of your wines, direct from the Châteaux or Domaines. You may also choose how you wish to receive your wine (half/magnum).

For more information, or to talk to a member of our team, call +65 6809 3900 or email singapore@corneyandbarrow.com

SPRING 2013

Tertre Roteboeuf &
Roc de Cambes 2012
Bordeaux

SUMMER 2013

Peter Sisseck 2012
Ribera del Duero
(HK only)

AUTUMN 2013

Achaval Ferrer 2011 & 2012
Mendoza
(HK & Thailand only)

Tardieu-Laurent 2012
Rhone
(HK only)

Tenuta di Biserno 2010
Tuscany
(Singapore & Thailand only)

WINTER 2013/14

Andrea Franchetti 2011/12
Sicily, Tuscany

Burgundy 2012

Domaine Leflaive 2012
Burgundy
(Singapore & Thailand only)

Solderra (HK, Macau,
Mainland China only)

HK = Hong Kong,
S = Singapore, T = Thailand
M = Macao, C = Mainland China

THE IMPORTANCE OF PROVENANCE

We are one of the most active buyers and sellers of older vintages from the properties we represent. The enormous number of exclusive relationships we have with suppliers means you can be sure that the wines being supplied to you, both on the primary and secondary market, are genuine and have not travelled several times around the globe. Our access to the older vintages of wines we represent is unrivalled. At any one time, up to 60% of the wine that we offer on our Broking List is sourced from our customers' reserves, which in turn have come straight from the Domaine or the Château.

As the demand for, and value of, the world's finest wines increases, we see a corresponding rise in the incidence of counterfeit wines. As a result, the issue of provenance is even more imperative. With this in mind we can reassure you that:

- We do not buy wines from auction
- We do not buy wines that have been shipped to Asia or the US
- We do not cut or soak off slip labels and pass wines off as UK stock
- We do not re-pack loose bottles into a wooden case and pass them off as 'Original Wooden Case (OWC)'
- Wines with low levels or poor labels will be clearly marked as such

FINE WINE LIST

We issue a regularly updated Fine Wine list and all of our wines are available for sale and viewing in the 'Cellar' section of our website. You can buy from us with complete confidence as we are entirely transparent about the origins of each wine on our list.

If you are not already receiving the Fine Wine list by email then please either contact your sales person directly, call the office on +65 6809 3900 or email singapore@corneyandbarrow.com.



**CELLAR
CLUB**

JOIN OUR CELLAR CLUB

AND RECEIVE A FREE* CASE OF WINE
TO START YOUR COLLECTION.

If you would like advice on what to drink, when to drink it, and what to eat with it, then the Cellar Club is here to help.

The Cellar Club allows you to build a balanced cellar of wines from around the world. We can provide wines that are ready to drink now and will drink well in the immediate future, or ones to keep for a decade or more.

For further information on the Cellar club email:
cellarclub@corneyandbarrow.com

*Terms and conditions apply

SELLING WINE TO CORNEY & BARROW

We offer both broking and outright purchase terms, depending on market conditions for wines stored in the UK.

- For both brokered wines and wines purchased outright, we offer a free collection service and insurance from any address in the UK mainland. We also offer free valuations.
- If you choose to broker your wines, we list your wine for sale and on completion of the sale we pay you the agreed selling price less 10%. You therefore receive 90% of the selling price.
- You will receive a notification of sale by email as soon as we sell one of your wines and a monthly statement by email detailing all wines sold, those remaining and settlement details.
- An outright purchase typically means you receive the selling price less 20%.

If you are interested in selling your wines then please contact our Broking Team by email at broking@corneyandbarrow.com or by telephone on +44 20 7265 2410.

TRADE

Corney & Barrow offer a trustworthy, friendly and professional service to our colleagues in the wine trade throughout Asia.

We provide dedicated account managers who keep you up to date with relevant, competitive offers and broking lists, and help you source wines with impeccable provenance from around the world.

For all Trade enquiries in Asia, please contact Luke Cianfarani by email – luke.cianfarani@corneyandbarrow.com or telephone +852 3694 3306

STORING YOUR WINE IN THE UK

Corney & Barrow is happy to provide storage for your wine, in bond, or duty paid, in the UK.

STORAGE COSTS

We charge a fee per unit of wine stored with us. One unit is equivalent to 6 standard (75cl) bottles of wine. As our fees are based on a tiered charges system, the more you store with us, the less you pay per unit. Please see the table below for storage charges.

Tier	No of Units Stored (6 x 75cl or equivalent)	Cost per Unit (excl. VAT)
A	1 to 10	£5.88
B	11 to 20	£5.38
C	21 to 100	£4.88
D	101 to 200	£4.38
E	200+	£3.75

For a complete breakdown of the Terms & Conditions please go to www.corneyandbarrow.com.

DELIVERY TO RESERVE

Wines that are bought in bond will automatically be delivered into your reserves. As an additional service, Corney & Barrow can offer storage of goods purchased from other sources. If you would like to transfer wines into your reserve then please email reserves@corneyandbarrow.com or call +44 20 7265 2467.

RESERVES

Delivery from your reserves can be arranged at any time following a written request by the account holder, which will be confirmed by return email from reserves@corneyandbarrow.com. Delivery from reserves is free of charge to your home address (UK only). Deliveries to multiple addresses will be charged at the prevailing rate. Reserves can only be made and withdrawn in multiples of one case.

You can view your reserves online at www.corneyandbarrow.com/reserves. For more information on our storage facility, email reserves@corneyandbarrow.com or call +44 20 7265 2470 or refer to Terms and Conditions point 7, Reserve Storage

EVENTS

We are proud to offer a full range of events – from small winemaker dinners to large tutored tastings, however we are also able to offer bespoke personal tastings for you and your friends. For further information and regular updates on our wine events email us at singapore@corneyandbarrow.com or call +65 6809 3900.

WEDDINGS

With so much to consider when preparing for your wedding, Corney & Barrow will ensure that selecting the wine for this important day is a most pleasurable experience. Whether you want the perfect vintage champagne, an easy drinking white or a bold, dynamic red, we can provide you with exactly what you need.

It will be our pleasure to invite you to a private tasting at a venue convenient to you and take the time to find the perfect accompaniment to your day.

Please contact us at singapore@corneyandbarrow.com or call +65 6809 3900 to arrange a private tasting.





SHIPPING SERVICE TO SINGAPORE & HK

Corney & Barrow's Hong Kong and Singapore Shipping Service provides refrigerated shipment of wines from the UK. Shipment takes approximately six weeks and runs at regular intervals throughout the year.

In addition, we can organise air freight shipments to Hong Kong and Singapore at competitive rates. For more information or any enquiries, please email singaporeships@corneyandbarrow.com or hongkongships@corneyandbarrow.com

The following charges include insurance and door to door delivery:

SINGAPORE*

Air freight rate:

£50 per case (12 bottles)* for shipments of 10 cases or more
£60 per case (12 bottles)* for shipments of 5 to 9 cases
£70 per case (12 bottles)* for shipments of fewer than 5 cases

Sea freight rate:

£22 per case (12 bottles)* for shipments of 6 cases or more
£44 per case (12 bottles)* for shipments of fewer than 6 cases

- Delivery is free for Singapore mainland and Sentosa for all orders of one case or more.
- Orders below this amount will be charged at SG\$60 per delivery.

* Case (12 bottles) is equivalent to 9L.
Prices are subjected to GST and local duties (Singapore only).
All prices are subject to change.

HONG KONG

Air freight rate: £45 per case (12 bottles)*

Sea freight rate:

£18 per case (12 bottles)* for shipments of 6 cases or more.
£36 per case (12 bottles)* for shipments of fewer than 6 cases.

- Delivery is free for Hong Kong Island, Kowloon and the New Territories for all orders of one case or more.
- Orders below this amount will be charged at HK\$160 per delivery.
- There will be an additional surcharge for delivery to the Outlying Islands.

CALENDAR OF SHIPMENTS

● Hong Kong Shipments ● Singapore Shipments[#]

*The final date will be communicated four weeks prior to shipment

[#]Prices are subjected to GST and local duties

			November 2012	December 2012
Final date for orders			1 st – (End of Nov)	1 st – (Early Dec)
	January 2013	February 2013	March 2013	April 2013
Final date for orders	2 nd – (End of Jan)	2 nd – (End of Feb)	3 rd – (End of Jan)	
Arrival date	1 st – (Early Jan)		2 nd – (Early Mar)	
	1 st – (Early Jan)		2 nd – (Mid Mar)	
	May 2013	June 2013	July 2013	August 2013
Final date for orders	3 rd – (Mid May)	5 th – (End of Jun)		6 th – (Mid Aug)
	4 th – (Mid May)			
Arrival date	3 rd – (End of May)		3 rd – (Early Jul)	5 th – (End of Aug)
			4 th – (Early Jul)	
	September 2013	October 2013	November 2013	December 2013
Final date for orders	4 th – (Mid Sep)	7 th – (Early Oct)		
		8 th – (Mid Oct)		
Arrival date		6 th – (Early Oct)	7 th – (Mid Nov)	8 th – (Early Dec)
			4 th – (Early Nov)	

FOOD & WINE MATCHING



BEEF

Steak	Most red wines work well with beef. Red Bordeaux is the classic match but almost any good medium-bodied or full-bodied red is delicious.	Try: Roc de Cambes, Côtes de Bourg 2009
Sautéed diced beef in black pepper sauce	White wines that are robust, slightly aged and with well-integrated acidity; for example Gewurztraminer and Pinot Gris fit very well.	Try: Luna Pinot Grigio, Cecilia Beretta 2011
Szechuan Beef	For piquant Szechuan dishes, try a spicy Gewurztraminer, a Pouilly Fuisse or a Sauvignon Blanc.	Try: Sauvignon Blanc, Eradus, Marlborough 2011
Casseroles and Stews	Cabernet Sauvignon and medium-bodied reds.	Try: Cabernet Sauvignon, Domaine de Saissac, IGP Pays d'Oc 2010

LAMB

Roast Lamb	Mature, oaky reds such as those from Chianti, Rioja or Ribero de Duero.	Try: Predicador, Benjamin Romeo 2008
Lamb shanks and other braised lamb dishes	A characterful, full-bodied French Rhône red such as a Côtes-du-Rhône or an Argentinean Malbec.	Try: Côtes du Rhône Vignobles Gonnet 2010

PORK

Sweet and Sour Pork	This dish of deep fried pork pieces in a rich sugar/soy/vinegar sauce can work well with an acidic, slightly sweet wine such as a Riesling or a Gewurtztraminer.	Try: Rheingau Riesling QbA, Schloss Schönborn 2010
Cantonese BBQ Pork (Char Siu)	The smokiness of char siu (roast pork) goes well with a rosé or a young oak-aged chardonnay.	Try: Château Léoube Rosé, Côtes de Provence 2011
Ham, Gammon and Pork	Viognier, Chardonnay or Merlot.	Try: Macon Verzé, Domaines Leflaine 2010

POULTRY & GAME

Plain, roast or grilled chicken	Red or white Burgundy, other Chardonnay or Pinot Noir.	Try: Pinot Noir, Eradus, Marlborough 2010
Chargrilled chicken with herbs or salad	Southern French rosés have the right combination of structure and fresh fruit.	Try: Château Léoube Rosé, Côtes de Provence 2011
Creamy, white wine-based, or cheese sauces	Lightly-oaked Chardonnay, Alsace Pinot Blanc and New World Pinot Gris.	Try: Bourgogne Chardonnay, Domaine François Carillon 2010
Duck	Rich reds such as Nuits-St-Georges or others from Burgundy with simply cooked roast or pan-fried duck. Alternatively, try more robust Pinot Noir with fruity sauces.	Try: Côte de Nuits-Villages La Montagne, Domaine Gilles Jourdan 2009
Peking Duck	Crispy duck skin, luscious roasted duck meat, hoisin sauce – perfect for a Tuscan red.	Try: Le Cupole, Tenuta di Trinoro, IGT Toscana 2008
Venison, Pheasant and Partridge	Reds with some complexity, but not too heavy if served with pheasant or partridge.	Try: La Viña de Andrés Romeo, Benjamin Romeo 2008

FISH

White flaky fish (Halibut, Turbot and Sea Bass)	Chablis, white Bordeaux, Sancerre, Pouilly-Fumé, or unoaked/subtly oaked Chardonnay.	Try: Sancerre, Domaine du Nozay 2011
Salmon	Lightly oaked Chardonnay, Champagne or lighter reds, such as red from Loire or New World Pinot Noir.	Try: Chablis 1er Cru Vaillons, Domaine Vincent Dampt 2010
Meaty Fish (Tuna, Swordfish)	Full-bodied dry white such as Californian Chardonnay or soft reds with good acidity.	Try: Cabernet Sauvignon, Domaine de Saissac 2010
Raw Fish (Ceviche, Sushi, Sashimi)	Very dry whites such as Muscadet or Chablis or dry Vinho Verde.	Try: Bourgogne Aligoté, Domaine François Carillon 2010
Stir-fried clams with black bean and chilli	Red wines with plenty of fruit. Australian Syrah, Grenache and Mouvèdre or Californian Rhone blends.	Try: Belezos Rioja Crianza, Bodegas Zugobar 2008
Scallops	Their rich texture is delicious with Chardonnay or Spanish Albariño Merlot, heavy Bordeaux or a rich Pouilly-Fumé. Champagne is also excellent. Its bubbles lift the heaviness of fried food.	Try: Meursault 1er Cru Sous le clos d'Ane, Domaine Leflaine 2006
Braised Abalone	Merlot heavy Bordeaux or a rich Pouilly-Fumé.	Try: Roc de Cambes, Côtes de Bourg 2009
Stir-fried crab with ginger and scallions	Champagne, the bubbles cut through the weight of fried food.	Try: Guy de Chassey, Grand Cru Brut NV
Hairy Crab	Sherry or aged vintage Champagne.	Try: Guy de Chassey, Grand Cru Brut NV



HOUSE WINES

Corney & Barrow's buying team devote considerable time and enthusiasm to the selection and final blending of our own-label wines. From our generic red and white, blended in Gascony by the team, to our Pomerol and St Emilion

VINTAGE
EXCLUSIVE
CASE SIZE
DRINKING GUIDE
%ALCOHOL
SCREW CAP
SGS / BOTTLE
INC GST
SGS / CASE
INC GST

SPARKLING

1. Corney & Barrow Sparkling Blanc de Blancs "Extra Dry", Méthode Traditionnelle, Varichon & Clerc

NV ★ 12 12.5 - 40.00 480.00

WHITE

2. Corney & Barrow House White IGP Côtes de Gascogne

2011 ★ 12 11 25.00 300.00

RED

3. Corney & Barrow Claret, Bordeaux, Maison Sichel

2009 ★ 12 13.5 - 30.00 360.00

BORDEAUX

PRODUCERS

1. Roc de Cambes
2. Château Picque Caillou
3. Tertre Rôteboeuf



FRANCE

BORDEAUX

Today's Bordeaux wines face many challenges in a world where wines are increasingly accessible, flattering the taster – a far cry from the rather stoical classicism for which Bordeaux is best known – wines built to last. It is said, however, that imitation is the sincerest form of flattery and Bordeaux blends are emulated the world over. Despite all of the technical know-how available, the fact remains that what makes Bordeaux special is unique to Bordeaux, a complex

geological, meteorological and geographical mix which cannot be copied. Bordeaux wines, produced with respect for their origins, are special. Happily, an increasing number of producers are coming to realise that they are better off perfecting what they have rather than trying to copy the power of warmer *climates*. Vintages are naturally different and are all the better for that – great food wines.

VINTAGE	EXCLUSIVE	CASE SIZE	DRINKING GUIDE	% ALCOHOL	SCREW CAP	SGS / BOTTLE INC GST	SGS / CASE INC GST
---------	-----------	-----------	----------------	-----------	-----------	----------------------	--------------------

BORDEAUX / BORDEAUX SUPÉRIEUR

4. Château Mayne-Graves, Bordeaux Supérieur
5. Château Mayne-Graves, Bordeaux Supérieur

2011	12	✓	13	-	33.33	400.00
2010	12	✓	13.5	-	33.50	400.00

CÔTES DE BORDEAUX

6. Roc de Cambes, Côtes de Bourg

2009	★	6	—	15	-	108.33	650.00
------	---	---	---	----	---	--------	--------

HAUT-MÉDOC

7. Château de Lamarque, Haut-Médoc

2007	12	✓	12.5	-	50.00	600.00
------	----	---	------	---	-------	--------

SAINTE-EMILION

8. Tertre Rôteboeuf, Saint-Emilion Grand Cru

2007	★	6	✓	14	-	225.00	1,350.00
------	---	---	---	----	---	--------	----------

FRANÇOIS MITJAVILLE

Roc de Cambes is a jewel. This is François Mitjaville of St-Emilion's Tertre Rôteboeuf Côtes de Bourg property and there is certainly something reminiscent of Tertre Rôteboeuf here, albeit on a larger scale; a natural amphitheatre with a perfect aspect overlooking the Gironde. Roc de Cambes comprises 14 hectares of old vines, 45 years on average. Vines are planted on the most highly reputed slope of the Côtes (les

Croutes), where the heat of the sun on the slope is regulated by the effects of the estuary, permitting regular growth and wonderfully ripe, concentrated fruit. Essentially François Mitjaville's approach in the Côtes de Bourg mirrors that at Tertre Rôteboeuf, in a region with great, but often unrealised, potential. Roc de Cambes always had great promise but François has made it flourish.



FRANCE

BURGUNDY

Burgundy owes much to geological accident. Rifting forged a landscape of almost infinite diversity, reflected in the region's vast range of wine styles. The land slopes north to south, with many coombs and side valleys. The topography, geology and aspects are irregular and intricate making for a rich tapestry in which to nurture vines. All styles are produced, at every quality level, each aiming to be the perfect foil to great food. Recent vintages have been radically different, each with their

own charm. 2007 is a warm, accessible year. 2008 is a vintage for purists; bright and aromatic. 2009 has been lauded for its richness and exotic appeal whilst 2010 returns to a more classic style with very pure fruit and an endearing freshness. 2011, just appearing on lists, is great for whites; nicely balanced with good body and fresh acidity whilst the reds, also bright, have good structure.

BOURGOGNE

White

	VINTAGE	EXCLUSIVE	CASE SIZE	DRINKING GUIDE	% ALCOHOL	SCREW CAP	SGS/BOTTLE INC GST	SGS/CASE INC GST
9. Bourgogne Aligoté, Domaine François Carillon	2010	12	✓	12.5	-	35.00	420.00	
10. Bourgogne Chardonnay, Domaine François Carillon	2011	12	—	13	-	48.00	576.00	
11. Bourgogne Chardonnay, Domaine François Carillon	2010	12	✓	13	-	48.00	576.00	

Red

12. Bourgogne Pinot Noir, Domaine Cyrot-Buthiau	2010	★	12	✓	13	-	44.42	533.00
13. Bourgogne Pinot Noir Vieilles Vignes, Domaine Gilles Jourdan	2009	12	✓	13	-	41.00	492.00	

CHABLIS

14. Chablis, Domaine Vincent Dampt	2011	12	■	12.5	-	37.50	450.00
15. Chablis 1er Cru Vaillons, Domaine Vincent Dampt	2010	12	✓	13	-	50.00	600.00

“Each of my wines is different, they have all a beautiful terroir and it's very important to bring their full specificities to the final consumer. Chablis is a place with an unique soil and nowhere else you will find the purity and the clean minerality our wines have; some have more minerality some other more body so my goal is vinifying them with the total respect of their terroirs and keeping it intact in the bottles. It's sometimes hard due to the vintage condition but when you really feel in your glass the place where the vines are grown you can say, Good Job!

VINCENT DAMPT, MAISON DAMPT

DOMAINE
Vincent Dampt

One of Chablis' rising stars, Vincent Dampt is the scion of one of the most respected winemaking families in Chablis, the son of Daniel Dampt and grandson of Jean Defaix. Fiercely proud of the Chablis *terroir*, Vincent pushes the boundaries nonetheless. Having trained in Burgundy and in Marlborough, New Zealand, he is no stranger to modern

viticultural and winemaking techniques and is unafraid to experiment in pursuit of quality. Rigour in the vineyard is paramount, while the wines are made using the purest juice and only the finest lees. The Dampt style is elegant and pure yet accessible, with the classic crushed-shell profile of the appellation.



FRANCE

ENGLISH CHANNEL

ATLANTIC OCEAN

FRANCE

VINTAGE	EXCLUSIVE	CASE SIZE	DRINKING GUIDE	% ALCOHOL	SCREW CAP	SGS/BOTTLE INC GST	SGS/CASE INC GST
---------	-----------	-----------	----------------	-----------	-----------	--------------------	------------------

CÔTE DE BEAUNE

16. Bâtard-Montrachet Grand Cru, Domaine Leflaive

2008 ★ 6 13.5 - 416.67 2,500.00

CHASSAGNE-MONTRACHET

17. Chassagne-Montrachet 1er Cru Les Clos Saint-Jean, Domaine François Carillon

2010 12 13.5 - 116.67 1,400.00

MEURSAULT

18. Meursault 1er Cru Sous le Dos d'Ane, Domaine Leflaive
19. Meursault 1er Cru Sous le Dos d'Ane, Domaine Leflaive
20. Meursault 1er Cru Sous le Dos d'Ane, Domaine Leflaive

2001 ★ 12 13.5 - 176.00 2,112.00
2005 ★ 6 13.5 - 176.00 1,056.00
2006 ★ 12 13.5 - 141.67 1,700.00

PULIGNY-MONTRACHET

21. Puligny-Montrachet, Domaine François Carillon
22. Puligny-Montrachet, Domaine Leflaive
23. Puligny-Montrachet 1er Cru Les Champs Gains, Domaine François Carillon
24. Puligny-Montrachet 1er Cru Les Folatières, Domaine Leflaive
25. Puligny-Montrachet 1er Cru Pucelles, Domaine Leflaive
26. Puligny-Montrachet 1er Cru Le Clavoillon, Domaine Leflaive

2010 12 13.5 - 78.33 940.00
2006 ★ 12 13.5 - 91.67 1,100.00
2010 12 13.5 - 141.67 1,700.00
2005 ★ 6 13.5 - 266.67 1,600.00
2002 ★ 12 13.5 - 375.00 4,500.00
2010 ★ 12 13 - 141.70 1,700.00

CÔTE DE NUITS

CÔTE DE NUITS-VILLAGES

27. Côte de Nuits-Villages La Montagne, Domaine Gilles Jourdan

2009 12 13 - 58.33 700.00

MÂCONNAIS

28. Mâcon-Verzé, Domaines Leflaive
29. Mâcon-Verzé, Domaines Leflaive

2008 ★ 12 13 - 49.00 588.00
2010 ★ 12 13 - 49.00 588.00



DOMAINE LEFLAIVE

Under the stewardship of Anne-Claude Leflaive, Domaine Leflaive produces magnificent wines, the hallmark of which is loyalty to and typicity of individual *terroir*.

The wines have personality and extraordinary purity – perfect ambassadors for Anne-Claude Leflaive's passionate belief in biodynamic viticulture.

CHAMPAGNE

The champagne industry makes a fascinating study. You can imagine how, in days gone by, the monks sat and puzzled over what to do with all those high-acid grapes that failed to ripen properly at the 49th parallel. Fast-forward several hundred years and the champagne region is one of the richest and most successful wine-producing regions in the world, its very name a global brand synonymous with luxury. Yet this is an industry well-known for its boom-bust cycle. Exports peaked at a staggering 340 million bottles in 2007, then slumped as spectacularly as the world economy they tend to mirror. By 2009, cash-conscious consumers had

turned to Prosecco for their bubbles, while the *grandes marques* champagne houses vied for dwindling sales with increasingly aggressive promotional gambits to make a dent in their stockpile. While international sales are now recovering, a more balanced supply and demand relationship is good news for champagne drinkers. Crucial additional weeks or months on the lees, prior to disgorgement, pay dividends in terms of quality. As ever, it is important to know your producer. We are fortunate to work with smaller houses and growers whose long-term focus remains fixed on quality.

VINTAGE
EXCLUSIVE
CASE SIZE
DRINKING GUIDE
%ALCOHOL
SCREW CAP
SGS/BOTTLE
INC GST
SGS/CASE
INC GST

Vintage

30. Guy de Chassey, Grand Cru Brut NV 12 12 - 54.17 650.00

VINTAGE
EXCLUSIVE
CASE SIZE
DRINKING GUIDE
%ALCOHOL
SCREW CAP
SGS/BOTTLE
INC GST
SGS/CASE
INC GST

LOIRE

White

31. Sancerre, Domaine du Nozay

2011 12 12.5 - 40.00 480.00

REGIONAL

Rosé

32. Château Léoube Rosé, Côtes de Provence conversion

2011 6 13 - 38.00 228.00

*At Domaine du Nozay, we watch, we reflect, we act and we wait.
This is what matters most in our quest for excellence.*

CYRIL DE BENOIST, DOMAINE DU NOZAY

Red

33. Cabernet Sauvignon, Domaine de Saissac, IGP Pays d'Oc

2010 ★ 12 13.5 - 28.33 340.00

SOUTHERN RHÔNE

Red

34. Côtes du Rhône, Vignobles Gonnet conversion

2010 12 13.5 - 32.33 388.00



DOMAINE
DU NOZAY

Domaine du Nozay is a small family-run estate in the heart of Sancerre country. The beautiful centuries-old manor house was a ruin when it was bought in the late 1960s by Philippe de Benoist and his wife Marie-Hélène, who renovated the estate in its entirety and planted the vineyards. Son Cyril de Benoist has now taken the helm. A talented young viticulturalist, he has gradually converted the domaine to organic viticulture and will shortly receive

official certification. The philosophy of Domaine de Nozay is similar to that of great estates like Domaine de la Romanée-Conti, where Cyril learned much from his uncle Aubert de Villaine. Respect for the environment, soil and the vines themselves is vital to produce grapes of the highest quality, true to their appellation. These are wines of great style: concentrated and pure with the fine minerality of the *terres blanches* soils found here.



GERMANY

Germany produces some of the world's very finest white wines, presenting natural, grapey richness complemented by racy acidity. Riesling is king here, offering purity and precision. Producers run the gauntlet of nurturing vines in a very marginal climate, at the absolute limit of where grapes will ripen. This is both a constant threat and a magnificent

opportunity as vine and man both struggle to balance two essential but dangerous elements in fine wine – acidity and ripeness. At their best, such wines can be vibrant and the perfect complement to an eclectic array of dishes and ingredients; they are extremely versatile, with generally lower alcohol levels than average. These are great food wines.

VINTAGE
EXCLUSIVE
CASE SIZE
DRINKING GUIDE
%ALCOHOL
SCREW CAP
SGS/BOTTLE
PER GST
SGS/CASE
PER GST

RHEINGAU

White

35. Rheingau Riesling QbA, Schloss Schönborn

2010 ★ 12 | 9.5 ■ 30.83 370.00

SCHLOSS SCHÖNBORN

The privately owned wine estate Schloss Schönborn has some 650 years of history and experience under its belt, during which time the Schönborn family has amassed some spectacular sites. The philosophy underpinning everything that Schloss Schönborn does is the pursuit of

quality – indeed they were founder members of the Verband Deutscher Prädikats- und Qualitätsweingüter – VDP – the Association of German Quality Wine Estates. Schloss Schönborn now has 50 hectares of vineyards, throughout the Rheingau area, under cultivation today.

ITALY





ITALY

It would be difficult to imagine a more fascinating wine producing country than Italy. Home to an enormous range of climates, topographies and soil types, Italy also boasts hundreds of indigenous grape varieties with their own distinctive flavour profiles. Culture and cuisine are

VINTAGE
EXCLUSIVE
CASE SIZE
DRINKING GUIDE
% ALCOHOL
SCREW CAP
SGS BOTTLE
INC GST
SGS CASE
INC GST

PIEDMONT

White

36. Gavi di Gavi, Fratelli Levis

2011 12 12.5 - 35.00 420.00

TUSCANY

Red

37. Chianti Classico, Terre di Prenzano, Vignamaggio
38. Il Pino di Biserno, Tenuta di Biserno, IGT Toscana
39. Biserno, Tenuta di Biserno, IGT Toscana
40. Biserno, Tenuta di Biserno, IGT Toscana
41. Lodovico, Tenuta di Biserno, IGT Toscana
42. Le Cupole, Tenuta di Trinoro, IGT Toscana
43. Tenuta di Trinoro, IGT Toscana

2009	12	✓	13	-	37.50	450.00	
2008	★	6	✓	14.5	-	80.00	480.00
2007	★	6	✓	15	-	200.00	1,200.00
2008	★	6	—	15	-	200.00	1,200.00
2008	★	6	—	15	-	316.67	1,900.00
2009	★	6	✓	15	-	72.50	435.00
2008	★	6	✓	14	-	272.00	1,632.00

VENETO

Sparkling

44. Sylvoz Prosecco Brut DOC Treviso, Le Colture

NV 12 11 - 30.83 370.00

White

45. Luna Pinot Grigio, Cecilia Beretta

2011 6 12 26.67 160.00



The Antinori name resonates throughout the wine world but Marchese Lodovico Antinori is pitched at a unique frequency. Legendary, maverick, genius, headstrong – all apply but his imagination, vision and drive have created unequalled world class wines in the past. This Tenuta de

Biserno, his ultimate project, is testimony to his unique talents. It is a 90-hectare estate, situated in coastal, western Tuscany, hidden amongst the hills of Bibbona in the Upper Maremma, cooled by sea breezes – perfect conditions. The wines are outstanding.

NEW ZEALAND

PRODUCERS

1. Eradus



NEW ZEALAND

New Zealand's wines continue to soar in popularity with wine drinkers, driven by the exuberant, stylish Marlborough Sauvignon Blancs that have become the country's vinous signature. Despite the fact that this grape variety now accounts for almost 70% of New Zealand's entire production, equating to some 200 million bottles a year, New Zealand is certainly no one-trick pony when it comes to its regional and varietal scope. Its Burgundian Chardonnays, pristine Riesling styles and rich, perfumed Pinot Noirs remain hard to beat for their quality, balance, finesse and sheer drinkability.

Meanwhile, boutique wine regions from north to south are also attracting increasing attention from the world's toughest wine critics. Vineyards are maturing, growers are pushing boundaries with site selection, and viticultural and vinification techniques become ever more sophisticated. At the time of writing, producers are harvesting the 2013 vintage. Conditions have been close to perfect this season, with textbook flowering and fruit set, followed by a warm sunny summer, presaging an outstanding harvest.

VINTAGE
EXCLUSIVE
CASE SIZE
DRINKING GUIDE
% ALCOHOL
SCREW CAP
SGS / BOTTLE
INC GST
SGS / CASE
INC GST

“ Eradus winery recently won at the Air NZ Wine Awards. This together with being named “One of NZ’s best white wine producers” by Wine Enthusiast AND Oz Clarke naming our Pinot Noir his “8th best red wine” in the world means 2012/2013 has been one of our best years yet.

MICHEIL ERADUS, ERADUS

MARLBOROUGH

White

46. Sauvignon Blanc, Eradus, Marlborough

2011 12 13.5 35.00 420.00

Red

47. Pinot Noir, Eradus, Marlborough

2010 12 14 40.00 480.00

SOUTH AFRICA

PRODUCERS

1. Old Vines



176 km

1. Old Vines

SOUTH AFRICA

South Africa is one of the world's most exciting wine growing countries today, with enormous potential for high-quality wines. Post-apartheid, the South African wine industry is in a renaissance. It is supported not only by outside investment (particularly from Europe), but also a dynamic new generation of winemakers, keen to push quality boundaries, experiment with site selection and create different wine styles. The Cape's location is key to this: the winelands here are buffeted continually by cooling ocean breezes, tempering the intense heat at this latitude

and providing near-perfect conditions for high quality wine grapes. South Africa's wine styles typically reflect these conditions, combining exuberant sunshine flavours with the elegance more typical of cooler-climate European wines. After extremely warm and challenging winemaking conditions in 2011, the 2012 vintage was more temperate across the Cape, with a long, slow ripening season resulting in a later harvest. The best wines from the vintage will display fine natural acidities with elegant fruit and ripe, subtle tannins.

VINTAGE	EXCLUSIVE	CASE SIZE	DRINKING GUIDE	% ALCOHOL	SCREW CAP	SGS/BOTTLE INC GST	SGS/CASE INC GST
---------	-----------	-----------	----------------	-----------	-----------	--------------------	------------------

STELLENBOSCH

White

48. Old Vines Wine Cellars, Chenin Blanc, Stellenbosch

2010 12 13.5 - 29.17 350.00

SPAIN



SPAIN

Spain offers a great diversity of wine styles, reflecting its varied topography, geology, climate and microclimates. A certain notoriety born of a reputation for bulk production has given way to genuine excitement as new dynamic producers work to the strengths of the country, testing the limits and creating fresher, characterful wines with

VINTAGE	EXCLUSIVE	CASE SIZE	DRINKING GUIDE	% ALCOHOL	SCREW CAP	SGS/BOTTLE INC GST	SGS/CASE INC GST
---------	-----------	-----------	----------------	-----------	-----------	--------------------	------------------

RIOJA

Red

49. Belezos Rioja Crianza, Bodegas Zugober	2008	12	■	13.5	-	33.33	400.00
50. Predicador, Benjamin Romeo	2008	12	✓	14.5	-	58.33	700.00
51. La Cueva del Contador, Benjamin Romeo	2008	6	✓	14.5	-	111.67	670.00
52. La Viña de Andrés Romeo, Benjamin Romeo	2008	6	—	14.5	-	176.67	1,060.00
53. Contador, Benjamin Romeo, Rioja	2008	6	—	14	-	383.33	2,300.00

TERMS & CONDITIONS OF SALE

These terms and conditions ("Terms and Conditions") apply to and form part of every contract between Corney and Barrow Limited (Singapore Branch) (UEN: T12FC0164G) ("Corney & Barrow") and its customers ("Customer"). No terms and/or conditions which the Customer may seek to impose may be implied by trade, custom, practice or course of dealing shall apply or have effect.

1 DEFINITIONS

In these Terms and Conditions:
"Customer" means any Private Customer or Trade Customer as the case may be;
"Goods" means the products to be supplied by Corney & Barrow to the Customer;
"GST" means goods and services tax as defined under the Goods and Services Tax Act (Chapter 117A of the Singapore Statutes);
"Private Customer" means a Customer who is not a Trade Customer;
and "Reserves" means goods stored by or on behalf of Corney & Barrow in accordance with paragraph 7;
"Trade Customer" means a Customer who purchases Goods with a view to resale in the ordinary course of its business and/or who Corney & Barrow notifies is classified as such.

2 PRICES AND PAYMENT TERMS

- 2.1 Corney & Barrow reserves the right to require payment for Goods at the time of order.
- 2.2 In cases where Corney & Barrow approves deferred payment terms then (unless Corney & Barrow agrees other payment terms):
 - (a) invoices to Private Customers must be paid within 30 days after the invoice date; and
 - (b) invoices to Trade Customers must be paid on or before the 21st day of the month following the month in which the invoice date falls.
- 2.3 All prices are quoted in Pounds Sterling or Singapore Dollars. Any applicable tax, duty and delivery charges will be added at the time of order or, in the case of Customer Reserves held in bond, when the relevant Reserves are delivered or collected.
- 2.4 For Customers outside Singapore, payment must (unless made at the time of order) be received prior to shipment of the relevant Goods or within 30 days after the date of invoice, whichever is the earlier. Customers outside Singapore who arrange their own delivery are responsible for the payment of any applicable tax and duty (or their equivalent) in the country of delivery.
- 2.5 Payment can be made by major credit or debit card, cheque, or by direct electronic transfer (bank details available on request). Corney & Barrow may refuse to accept cash settlement of amounts due and will always refuse cash sums in excess of \$10,000.
- 2.6 Any increase in freight charges, duty, tax and/or changes in rates of exchange following payment will be passed on to the Customer if shipping and/or clearance from bond have not occurred prior to such increases. Similarly, if duties are reduced before shipping and/or clearance from bond, any reductions will be credited to the Customer.
- 2.7 If any amount remains unpaid after the due date for payment, then Corney & Barrow reserves the right to do any or all of the following: charge interest at 2% per month on any amount remaining unpaid after the due date, calculated from the due date until the actual date of payment;
- (b) review and/or remove retrospectively any special trading terms previously agreed in relation to the transaction(s) to which those overdue accounts relate (including discounts, in which case Corney & Barrow may re-invoice the Goods at their full price);
- require payment of all other unpaid amounts invoiced to the Customer (whether or not then due and payable); and/or
- (d) suspend any future deliveries to the Customer.

3 DELIVERY

- 3.1 Delivery within Singapore is free of charge for orders of 1 case (9 litre case equivalent) or more. All other deliveries, including those overseas, are charged at the prevailing rate.
- 3.2 Delivery within Singapore will normally be made within 3 working days after acceptance by Corney & Barrow of the Customer's order.
- 3.3 Notwithstanding acceptance by Corney & Barrow of any order, all Goods are offered for sale subject to availability.

- 3.4 Delivery of recent vintages lying in stock outside the UK will be delayed until the Goods are shipped into the UK. Shipment into the UK in these circumstances will be made at the earliest suitable date.
Delivery of broking stock will not take place until Corney & Barrow has taken possession of the relevant stock.

4 TITLE AND RISK

- 4.1 Subject (in the case of Trade Customers) to paragraph 5:
 - (a) Goods purchased and held 'in bond' as Reserves shall remain the property of Corney & Barrow until Corney & Barrow has received payment in full (in cash or cleared funds) for those Goods (excluding GST, duty and delivery charges); and
 - (b) Goods purchased as held 'duty paid' as Reserves, or not held as Reserves, shall remain the property of Corney & Barrow until Corney & Barrow has received payment in full (in cash or cleared funds) for those Goods (including any applicable GST, duty and delivery charges).
- 4.2 In the case of Goods purchased 'en primeur', those Goods may be stored in bulk in the region of their production. Until the Goods are bottled and transferred to Corney & Barrow's bonded warehouse, they cannot be segregated and the Customer may have a contractual rather than a proprietary interest in them.
- 4.3 Risk of loss or damage to Goods shall pass to the Customer when the Goods are physically delivered to or collected by, either the Customer or an agent acting on behalf of the Customer.

5 RETENTION OF TITLE - TRADE CUSTOMERS

- 5.1 Until such time as Corney & Barrow receives payment in full (in cash or cleared funds) for all Goods that Corney & Barrow has from time to time supplied to a Trade Customer (including any applicable GST, duty and delivery charges), all such Goods supplied to that Trade Customer shall remain the property of Corney & Barrow.
- 5.2 Until ownership of the Goods has passed to a Trade Customer, the Trade Customer shall (unless the Goods are held as Reserves or have been resold in accordance with paragraph 5.3):
 - (a) store the Goods separately from other goods of the Trade Customer and/or keep them in such a way (at no cost to Corney & Barrow) that they can be readily identified as being the property of Corney & Barrow;
 - (b) hold the Goods on a fiduciary basis as Corney & Barrow's bailee;
 - (c) not destroy, deface or obscure any identifying mark on or relating to the Goods; and
 - (d) maintain the Goods in satisfactory condition and keep them insured on behalf of Corney & Barrow for their full replacement value against all risks.
- 5.3 Until ownership of the Goods has passed to Trade Customer, Corney & Barrow grants the Trade Customer the right to resell the Goods in the ordinary course of business at full market value on the basis that the Trade Customer has no authority to enter into any contract of sale on Corney & Barrow's behalf, but does so as principal, and provided that the Trade Customer shall hold in trust and pay to Corney & Barrow on demand the net proceeds of any such sale to the extent that any sums are owed by the Trade Customer to Corney & Barrow.
- 5.4 Without prejudice to any other remedy that Corney & Barrow may have, Corney & Barrow may, at any time, revoke the Customer's power of sale under paragraph 5.3 by notice to the Trade Customer if the Trade Customer is in default in payment of any sum whatsoever due to Corney & Barrow, or if any cheque (or other negotiable instrument) drawn by the Trade Customer in favour of Corney & Barrow is dishonoured on presentation for payment, or if Corney & Barrow has bona fide doubt as to the solvency of the Customer.
- 5.5 A Trade Customer's power of sale under paragraph 5.3 by notice to the Customer if the Customer has a bankruptcy order made against him/her or makes an arrangement or composition with his/her creditors, or, in the case of a Trade Customer which is an entity, that Trade Customer becomes insolvent is being wound-up or enters into an arrangement or take-over or reconstruction or amalgamation merger or is placed into administration, administrative receivership or voluntary liquidation or a receiver is appointed over any of its assets or the Trade Customer enters into any other bankruptcy or winding up proceedings or any analogous insolvency proceedings in any other applicable jurisdiction. A Trade Customer shall notify Corney & Barrow without delay if any of the events specified in this paragraph occurs.
- 5.6 Upon the revocation of the Trade Customer's power of sale under paragraph 5.4 or its automatic cessation under paragraph 5.5, all amounts payable in respect of all Goods supplied shall become due immediately whether or not such amounts are then due and payable.
- 5.7 Each Trade Customer grants Corney & Barrow, its agents and employees (with such transport as is necessary) an irrevocable licence at any time to

enter any premises of the Trade Customer, or to which the Trade Customer has access, where Goods may be or are believed to be situated for the purpose of inspecting the Goods to which Corney & Barrow has title or, where the Trade Customer's power of sale has been revoked or ceased, to recover any Goods to which Corney & Barrow has title. Corney & Barrow may dispose of the recovered Goods as to discharge any sums owed by the Trade Customer to Corney & Barrow.

- 5.8 The rights of Corney & Barrow set out in this paragraph 5 shall remain in full force and effect notwithstanding termination of the relevant contract with the Trade Customer.
- 5.9 Corney & Barrow may maintain an action for the purchase price of the Goods notwithstanding that ownership of them has not passed to the Trade Customer.

6 RETURNS AND BREAKAGES

- 6.1 Returns to Corney & Barrow will only be permitted when Goods are found to have been delivered to the Customer incorrectly and the Customer notifies Corney & Barrow of the error as soon as possible (and, in any event, within 7 days) after delivery.
- 6.2 If a bottle of wine purchased from Corney & Barrow is found to be corked or below Corney & Barrow's quality standards then Corney & Barrow will replace, or issue a credit for, that bottle of wine provided that the wine is returned to Corney & Barrow within one month after delivery to the Customers' address.
- 6.3 Claims for breakages will only be allowed if the Customer notifies Corney & Barrow as soon as possible (and, in any event, within 7 days) after delivery. The Customer must retain breakages and accompanying packaging for examination by Corney & Barrow or its agent.

7 RESERVE STORAGE

- 7.1 Corney & Barrow offers storage facilities in the UK with Octavian, Corsham, to its Customers for Goods purchased from Corney & Barrow or (in accordance with paragraph 7.5) from other sources. Corney & Barrow does not currently offer storage facilities for customers' reserves in Singapore.
- 7.2 Storage charges shall be at the prevailing rate plus any other taxes (where applicable) per year (or part year) per case. Charges will be rendered annually in arrears or when the Reserves are delivered or collected and are to be paid by direct debit or as otherwise agreed with Corney & Barrow. For accounts opened after 1st June 2004, annual storage charges will be collected by direct debit as a condition of storage being provided. Corney & Barrow's storage rental year runs from 1st June to 31st May. A list of Reserves will be sent to the Customer annually in June with an invoice for storage for the year ending on the immediately preceding 31st May.
- 7.3 Reserves can only be made and withdrawn in multiples of one case.
- 7.4 Reserves will be insured by Corney & Barrow against all risks of physical loss or damage as at the date of such loss or damage subject to the policy terms or conditions. Although it is Corney & Barrow's intention to cover the present market value of any losses, in view of the difficulty in assessing the total market value and the market value of individual rarities, Corney & Barrow can only try to ensure that full compensation is recovered in cases of loss.
- 7.5 As an additional service, Corney & Barrow can offer storage for Goods purchased from other sources. Corney & Barrow will rely solely on the accompanying documentation provided by the Customer and/or the designated warehouse from where the wine was delivered/collected, as being valid authentication of the description and quantity of the goods upon acceptance by Corney & Barrow. Corney & Barrow will not accept liability for either the provenance or condition of goods purchased from other sources or for any defect or other fault that these goods may have or may develop. For the avoidance of doubt, goods purchased from other sources shall, as between Corney & Barrow and the Customer and subject to Corney & Barrow's rights in paragraph 8 be the property of the Customer.
- 7.6 Corney & Barrow's records will distinguish the ownership of Reserves from the ownership of Corney & Barrow's own trading stock. Reserves will not be stored on the same pallets as Corney & Barrow's own trading stock.
- 7.7 Corney & Barrow may require any Customer instructions to deal with Reserves to be confirmed in writing before acting on those instructions.

8 LIEN

In the event of non-payment of accounts (including storage charges), Corney & Barrow reserves the right to exercise a lien over and/or to sell some or all of a Customer's Reserves and to deduct from the proceeds of sale any outstanding amounts.

9 LIMITATIONS OF LIABILITY

- 9.1 Nothing in these Terms and Conditions shall exclude or limit in any way Corney & Barrow's liability or obligation under the Sale of Goods Act (Chapter 393 of the Singapore Statutes), the Consumer Protection (Fair Trading) Act (Chapter 52A of the Singapore Statutes) and/or the Unfair Contract Terms Act (Chapter 396 of the Singapore Statutes).
- 9.2 Corney & Barrow shall not be liable to the Customer for ullages or for any deterioration in the condition of any wine (which can occur naturally to all wines no matter how well cared for), whether that wine is in reserve storage with Corney & Barrow or stored separately by or on behalf of the Customer.
- 9.3 Corney & Barrow shall not be liable to the Customer for any claim (whether arising in or for contract, tort (including negligence), breach of statutory duty, misrepresentation or otherwise) under or in connection with these Terms and Conditions for:
 - (a) any loss of profit, revenue, anticipated savings, business or contract; and
 - (b) any special, indirect or consequential loss.
- 9.4 Without prejudice to insurance coverage under paragraph 7.4 Corney & Barrow's total liability arising under these Terms and Conditions shall not in respect of any single claim exceed the order value including any taxes (where applicable), duty and delivery charges of the order that gives rise to the claim.

10 WEBSITE SALES

- 10.1 Purchases may be made via our website (www.corneyandbarrow.com). Use of our website is subject to our Website Terms and Conditions, which can be found on the website.

11 GENERAL

- 11.1 In Singapore, it is illegal to sell alcohol to anyone under the age of 18 years. Similar restrictions apply in other jurisdictions. By placing an order with Corney & Barrow, the Customer confirms that he or she is at least 18 years old (or otherwise above any applicable age limit). At the time of delivery of the Customer's order, Corney & Barrow or its agent may request proof of age from the person accepting the delivery. If appropriate proof cannot be produced, Corney & Barrow or its agent may refuse to deliver the order.
- 11.2 Corney & Barrow may amend these Terms and Conditions from time to time. None of Corney & Barrow's employees or agents has the right to bind Corney & Barrow to any verbal agreement which does not comply with these Terms and Conditions.
- 11.3 Corney & Barrow shall not be liable for any failure to meet its obligations caused by circumstances beyond its control.
- 11.4 No delay in exercising or non-exercise by Corney & Barrow of any right, power or remedy under or in connection with these Terms and Conditions shall impair that right, power or remedy or operate as a waiver or release of it.
- 11.5 Where Corney & Barrow operates a joint account in the names of two or more Customers, Corney & Barrow shall (unless expressly instructed to the contrary) be entitled to accept, rely upon and act upon instructions given by any one of the Customers named on that account.
- 11.6 If any provision, or any part of any provision, of these Terms and Conditions shall be or become illegal, invalid or unenforceable in any respect then that provision, or that part, shall be severable from these Terms and Conditions and the remainder of the provision and/or all other provisions shall remain valid and enforceable and the liability of Corney & Barrow and the Customer shall not be affected or impaired.

12 GOVERNING LAW

These Terms and Conditions and all contracts entered into are governed by Singapore law and are subject to the exclusive jurisdiction of the Singapore Courts.

13 CONTRACTS (RIGHTS OF THIRD PARTIES) ACT

A person who is not a party hereto shall have no right under the Contracts (Rights of Third Parties) Act (Chapter 53B of the Singapore Statutes) to enforce any provision of these Terms and Conditions.

14 CONTACT DETAILS & PREVAILING RATES FOR CHARGES

If you have any queries or comments in relation to these Terms and Conditions, or for details of the prevailing rates for charges referred to in these Terms and Conditions, you can either write to us at Level 6, Suite 605, 137 Market Street, Singapore 048943, email us at wine@corneyandbarrow.com or call us on +65 6809 3900.



WWW.CORNEYANDBARROW.COM