



# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Setablished 1780

# ETS. JEAN-PIERRE MOUEIX 2009 VINTAGE, EN PRIMEUR



# 2009 might be a mythical combination of 1982, 1989 and 1990.

Christian Moueix, March 2010



Christian and Edouard Moueix



Latour à Pomerol Vineyard

Quai du Priourat, Libourne. On Saturday March 27th 2010 and from 10.30 am to around 12 noon a little history was made. In the calm, neutral atmosphere of the Moueix tasting room was deployed a perfect line of unadorned bottles whose simplicity and relative anonymity encourage the deliberate emptying of minds so critical in *en primeur* tasting. To help this more you busy yourself with self-conscious tricks of nonchalance – will this be a blue or black pen day, which private space do you choose to taste in as our team of six engage in a slow motion dance around the tasting slab, and under what letter of the alphabet will the secret notes be made? Inconsequentially and in a facetious nod to the phonetics of the Moueix name I choose 'x' rather than 'm' and just before the off I remembered Aubert de Villaine's musing thoughts on the 'imprisonment of bottling' as the tasting began.

Some ninety minutes later and having returned three times to retaste, it is clear that the 'little history' made on that day has produced wines that are concentrated, richly and sweetly flavoured and profound but with an insinuating silkiness and freshness of perfect balance. When pushed, Christian Moueix, a man noted for cool dispassion in his vintage assessments, offered almost apologetically that 2009 might be a mythical combination of 1982, 1989 and 1990. Whatever, these wines dance beautifully and will do so into legend.

Nevertheless, and as detailed in our full vintage report on our website 'www.corneyandbarrow.com' there were a couple of small knots in an otherwise flawless growing season, the first of which was six days of rain after the completion of flowering on the 11th June. This was one of the reasons why yield (though not quality) was significantly reduced particularly in Saint-Emilion. Secondly and requiring patience and nerves of steel, was another bout of rain, this time more dangerously in the early evening of the 19th September and through to the 23rd when admittedly virtually all the Pomerol Merlots had been harvested but where the late-ripening minority Cabernet Francs were still unpicked. Harvesting was immediately stopped, pickers were tasked with further 'toilettage' or keyhole pruning in the vineyards before being sent off for a day's holiday at the beach on the 25th as glorious conditions returned.

Apart from this and a vicious series of hailstorms from 11-13th May which hit the 'satellite' areas of both banks with a glancing sideswipe at the Graves, Médoc and Saint-Emilion, the weather in 2009 was quite exceptionally fine with neither the extraordinary heat of 2003 nor the dryness of 2005. As Eric Murisasco the Technical Director at Ets. J-P Moueix succinctly put it, this year stood out as one of 'almost perfect conditions'. Winter was wet enough to replenish the water table and cold enough with both frost and snow to sanitize and cleanse the vineyards of any latent pests and diseases. February and March were dry by contrast and April usefully wet and, apart from the May hailstorm, there then began and continued a spectacularly fine period that was to last, virtually uninterrupted from May through to October. Of particular note was September which offered that unusual combination of hot sunny days with crucially cool nights that at this time in the growing season gave terrific complexity of flavours to the grapes. More than any other single feature it was September's fine conditions that gave the concentrated sugars and record-breaking levels of potential alcohol and tannins to the berries.

In addition to the weather must be mentioned the sensitive but relentless viticultural initiatives practiced by the Moueix team under the direction of *Chef de Culture* Michel Gilet. These included a gentle de-leafing on the north side of the vineyards from around the 15th June over some three weeks, a light 'green harvest' in July to better balance the load and airflow around the vines to ensure even ripening, and an even more delicate de-leafing, this time on the south side of the vineyards from the 11th to the 14th September. Harvesting began in Pomerol on the 14th September, paused between the 20th and 25th and was completed with the small percentage of Cabernet Franc on the 2nd October. In Saint-Emilion, with its cooler, denser soils the harvest began on the 30th September and was completed with the final plots of Bélair-Monange on the 10th October.

The berries exhibited exceptional potential with an intensely sweet pulp, powerful but effortlessly ripe tannins and deeply-coloured skins with that telltale hallmark of potential greatness – the ability to crack and eat the seeds with no sense of bitterness or astringency. The sophisticated optic sorting machines were used again to sort the grapes although in truth their use was virtually redundant. Natural alcohols were between 13.8 and 14.4, a level which passed almost unnoticed due to a perfect balance of tannins, fruit and flavours.

Fermentations were 'complex but trouble free' with unremitting vigilance required to ensure optimum and insinuating rather than excessive extraction with tasting of individual lots taking place twice, sometimes three times a day. The results, as our tasting notes indicate, are plain to see. This was quite possibly the loveliest set of wines we have ever tasted from the Moueix properties.

Yields are low at an average of some 30 hl/ha dropping to 20 hl/ha at Magdelaine and a terribly small 13.7 hl/ha at Bélair-Monange. It is excellent therefore that despite the reputation of the vintage and the intrinsic quality of these wines never mind the heat of the market, Christian and Edouard Moueix have limited price increases on this selection to an average of just 21.8%. Of course sterling has not helped but this great sensitivity to the market and recognition of customers' loyalty is worth particular mention.

Once again demand for the wines means that there will be enormous pressure on our allocations. We aim to be very transparent in this allocation process as we try and help all customers, including newer, younger ones, continue their collection. We ask for a balanced order to include the lesser-priced wines which are brilliant value – Barrail du Blanc, Songes de Magdelaine, l'Hospitalet de Gazin, Bourgneuf – and particular attention will be paid to historic and consistent support shown to these wines as well as the *grands vins* in lesser vintages.

We will do our best to help you. Please speak directly to your salesperson by calling 0207 265 2430. This offer will also be sent simultaneously via email and is available on our new website www.corneyandbarrow.com.

Adam Brett-Smith May 2010

Our tasting notes provide full details but, at your request, we have introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

10-12 Above average to good wine,

Adam Mett hit

12-14 A good to very good wine,

14-16 A very good to excellent wine,

16-18 An excellent to outstanding wine,

18-20 An outstanding to legendary wine

- Wines are judged within their peer group, e.g. Petits Châteaux, Cru Bourgeois, Cru Classés.
- A definitive score of a young wine is almost impossible.
  We usually offer a spread (e.g. 14-16) which relates to a potential to achieve a higher mark.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

## TASTING NOTES

# SAINT-EMILION

# Château Barrail du Blanc, Grand Cru

#### Corney & Barrow Score 17

We love this wine. The terroir in St Sulpice de Faleyrens is not the finest (although one of its neighbouring plots is used in the famous garage wine Château Valandraud) but this tiny estate always produces tender, 'heart on sleeve' wines; but with grip and the ability to drink young and age well. What we all want, really.

In 2009 Barrail du Blanc, is delectable. Deepest ruby in colour, the nose is still a little muted with clenched red fruit, dark and earthy. The palate by contrast is silky on entry, with generous, sweet flavours, a succulent, medium-weight concentration and nice, fresh length.

# Recommended drinking from 2011 to 2015 £140.00/case of 12 bottles, in bond UK

Grape varieties: 70% Merlot, 30% Cabernet Franc

Vineyard size: 3 hectares Average production: 1,500 cases

# LES SONGES DE MAGDELAINE, GRAND CRU

## Corney & Barrow Score 17 to 18

The young(ish) vines of the great first growth Château Magdelaine and, once again, 'Les Songes' benefits from the reflected, umbilically-linked glory of the grand vin. Almost opaque ruby in colour this has a beautifully pointed red and black fruit nose of almost arterial brightness. Stylish, silken flavours on the palate are matched by a fine density, chewy, ripe tannins and real concentration and length. Lovely wine.

# Recommended drinking from 2011 to 2015+ £240.00/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc Vineyard size: Young vines of Magdelaine Average production: 1,000 cases

# Château Magdelaine, 1er Grand Cru Classé

## Corney & Barrow Score 18-

Harvested in the first week of October, this is a profound Magdelaine. A little subdued on the nose with just hints of fresh, dark fruit and summer pudding. There is a silken density again on the palate which is richly flavoured with velvety tannins, a beautiful concentration and a dark length. A very complete wine, really proper.

# Recommended drinking from 2014 to 2025+ £540.00/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc Vineyard size: 11 hectares Average production: 2,500 cases

# Château Bélair-Monange, 1er Grand Cru Classé

# Corney & Barrow Score 18+

Profund ruby in colour this offers dark, sappy, concentrated red fruit on the nose, compacted and dense. The palate is generous, subtly rich, still very restrained and elegant, but with fine, graceful, powdery tannins, and a concentration that floats across the palate. This wine dances lightly but brilliantly.

# Recommended drinking from 2015 to 2030+ £TBC/case of 12 bottles, in bond UK

Grape varieties: 85% Merlot, 15% Cabernet Franc Vineyard size: 12.8 hectares Average production: 1,500 cases



# TASTING NOTES

## POMEROL.

#### Château Lagrange

## Corney & Barrow Score 17

This small property lies due north of Château Trotanoy and north-east of Château La Grave and has produced a delectably seductive wine in 2009. Deeply coloured, it has a thick, summer pudding-ed perfume, creamy and lush. The palate is generously and sweetly flavoured with a fresh, supple structure and really excellent length. Fine effort.

# Recommended drinking from 2011 to 2015+ £250.00/case of 12 bottles, in bond UK

Grape varieties: 95% Merlot, 5% Cabernet Franc Vineyard size: 4.7 hectares Average production: 2,000 cases

## L'Hospitalet de Gazin

# Corney & Barrow Score 16.5 to 18

The next door neighbour of Pétrus, to whom Gazin indeed sold some nine acres in 1969. This second wine is one of the great values in Bordeaux. Deepest ruby in colour, the nose is sweet flamboyantly sexy with a sort of drenched, fruit-caked richness. The palate is more decorous, rich certainly but with sweet flavours and nicely-extracted tannins to balance this generosity. This is a big, chewy, powerful effort in 2009 but not without grace or elegance.

# Recommended drinking from 2012 to 2015 £275.00/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 3% Cabernet Franc, 7% Cabernet Sauvignon Vineyard size: Young vines of Château Gazin Average production: 2,000 cases

#### Château La Grave à Pomerol

# Corney & Barrow Score 17 to 18

So good was the crop at this legendary estate that there is no second wine (Domaine Trigant de Boisset) offered this year. Brilliant, dense ruby colour. The nose is gorgeous with intensely bright black and red fruits, sappy and rich. Silkily extracted and with a lovely weight of fruit this has a delectable freshness, admirable concentration and super length. A lovely La Grave.

# Recommended drinking from 2013 to 2018+ £325.00/case of 12 bottles, in bond UK

Grape varieties: 85% Merlot, 15% Cabernet Franc, Vineyard size: 7.9 hectares Average production: 2,000 cases

# Château Bourgneuf

# Corney & Barrow Score 16 to 18

This is a property to watch. Brilliantly sited on the 'Côte de Trotanoy' (just west of Trotanoy itself) this nine hectare property is now run by Frédérique Vayron and has produced a fine, fine wine in 2009. Opaque ruby in colour, this has a cocktail-fruited nose, richly perfumed and a dense chewy palate, almost burly in structure with a dry, rich concentration and impressive length to the finish. Great effort.

# Recommended drinking 2014 to 2020+ £295.00/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc Vineyard size: 9 hectares Average production: 3,500 cases



# TASTING NOTES

## POMEROL.

#### Château Certan Marzelle

## Corney & Barrow Score 17 to 18+

Picked in its entirety on the 17th September, this is the 100% Merlot plot of the fabled Hosanna vineyard. Deep ruby in colour it has a dark, briary red-fruited nose with again those hints of summer pudding. Creamily sweet on the palate, Certan Marzelle possesses a powerful, layered, delectable concentration and excellent length. Tiny quantities available.

# Recommended drinking 2013 to 2018+ £425.00/case of 12 bottles, in bond UK

Grape varieties: 100% Merlot Vineyard size: 2 hectares Average production: 850 cases

## Château Latour à Pomerol

#### Corney & Barrow Score 18 to 19

The 2008 was pretty good, the 2009 is outstanding, quite possibly the best in the last twenty five years. Opaque, ruby colour, the nose is powerfully perfumed, exotically spicy with sweet, dark, plummy red fruits. The palate has a measured, silky, layered density and weight, a beautifully - extracted structure, sweetness and elegance in almost perfect balance, and supreme length. About as good as it gets, really.

# Recommended drinking from 2013 to 2025+ £595.00/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc Vineyard size: 7.9 hectares Average production: 2,500 cases

# Château Gazin

#### Corney & Barrow Score 18 -

Fully deep ruby to rim. Dark, fathomlessly decadent red fruit. Super silky and soft tannins. Power and concentration with freshness and lovely fruit. Rich, opulent and seductive with a long finish.

# Recommended drinking from 2017 to 2027+ £TBC/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 3% Cabernet Franc, 7% Cabernet Sauvignon Vineyard size: 24 hectares Average production: 8,000 cases

## Château La Fleur Pétrus

# Corney & Barrow Score 18 to 19

The halo of cult status is beginning to flow around this wine, as the 2009 follows a superb 2008. The wine remains undervalued in Pomerol. Darkest ruby in colour this has a more arterial, intense, briary, red fruit nose, spicily perfumed. Utterly lovely on the palate a silkily rich, subtly-weighted concentration of real purity and freshness. The finish is profoundly rich, chewy and of superb length. Gorgeous wine.

# Recommended drinking from 2017 to 2025+ £925.00/case of 12 bottles, in bond UK

Grape varieties: 80% Merlot, 20% Cabernet Franc Vineyard size: 13.5 hectares Average production: 3,400 cases



# TASTING NOTES

# POMEROL

#### Château Hosanna

#### Corney & Barrow Score 18 to 19

Lying just a couple of hundred yards south west of Pétrus (and north of Vieux Château Certan and Certan de May), this tiny vineyard was born of the greatest plot of Château Certan-Giraud when it was bought by the Moueix family in 1998. Dubbed the 'Cheval Blanc' of Pomerol it is superb in 2009 with a limitlessly dark, dense, broodingly-fruited nose, creamily perfumed. The palate combines richness, succulence and silken density with a pure freshness, a weighted structure and fine, fine length. Both hedonistic and profound, this is a lovely wine.

# Recommended drinking from 2017 to 2025+ £525.00/case of 6 bottles, in bond UK

Grape varieties: 70% Merlot, 30% Cabernet Franc Vineyard size: 4.5 hectares Average production: 1,500 cases

# Château Certan de May

## Corney & Barrow Score 17 to 18

Dark ruby. Here is another great estate that has been making greater and greater wine these last few years. Spicy, flamboyant, vibrantly red-fruited, silkily rich initially, then gathering weight and density towards a concentration that is impressive; the whole wrapped up in a classical purity and freshness to a finish that is sustained and long. Easily the best Certan de May of the last twenty years.

# Recommended drinking from 2016 to 2020+ £725.00/case of 12 bottles, in bond UK

Grape varieties:70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon Vineyard size: 5 hectares Average production: 2,000 cases

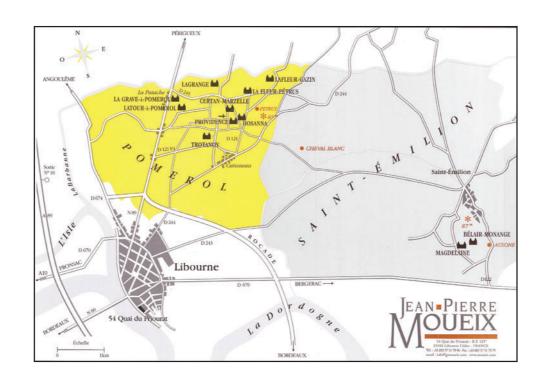
# Château Trotanoy

## Corney & Barrow Score 19 to 19.5

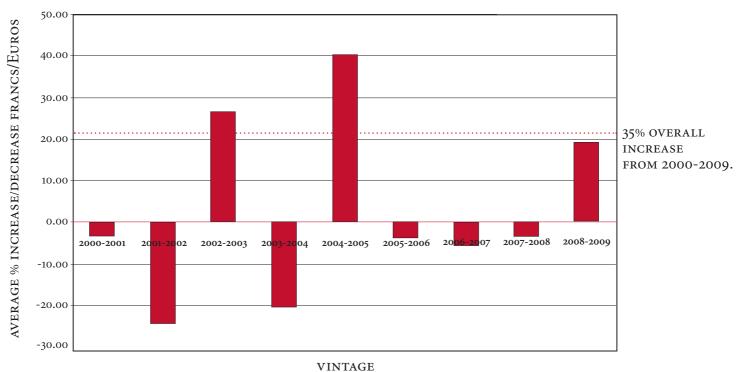
There has been a calm but supreme confidence about this great estate these last five years in which once again it has sided up to the great Pétrus itself, reminiscent of those glorious years in the late sixties and middle seventies. This vineyard has, literally, come of age again. Opaque ruby in colour, the nose is compressed with flashes only of sweet fruit-caked, spicy red fruits and an enormous sense of latent power. Rich, layered in flavour and profoundly concentrated on the palate, Trotanoy possesses that eery quality which allies silken density and profound concentration with perfect balance that lifts the weight to a finish that is sustained and of exceptional length. Great, great wine.

# Recommended drinking from 2020 to 2030+ £TBC/case of 6 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc Vineyard size: 7.2 hectares Average production: 2,100 cases



# MOUEIX PRICING HISTORY 2000-2009



AVERAGE INCREASE/DECREASE

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Please see our new website www.corneyandbarrow.com