



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



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HRH THE PRINCE OF WALES  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*

APPELLATION POMEROL CONTRÔLÉE  
CHATEAU TROTANOY  
POMEROL  
2010  
LE CIVILE DU CHATEAU TROTANOY  
PROPRIÉTAIRE A POMEROL (GIRONDE)

CHATEAU TROTANOY, 2010 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

“A VINTAGE OF EXCESS TAMED BY CARE AND RESPECT”

CHRISTIAN MOUEIX, APRIL 2011

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## HISTORY

Château Trotanoy is indisputably one of Bordeaux's finest estates, a tiny, iconic jewel amongst the rarefied properties of Pomerol. It is also a significant part of history, with an already well-established reputation for quality at the end of the eighteenth century. It was then known as Pomerol-Giraud, Cru de Trotanoy. Although there is no classification system for Pomerol today, a number of owners had elected to style their properties as *premiers crus*, Trotanoy included. The move was clearly not terribly effective as there was very little impact on either pricing or reputation outside the region.

Bordeaux, as a wine producing area, is divided by two rivers, the Dordogne and the Garonne and, after their confluence, the Gironde. The western side, the Left Bank not only housed the great names of the Médoc, Graves and Sauternes but also the most powerful merchants. With access to the port, these merchants dominated the market and this was reflected in the prices fetched by the wines of the Right Bank to the east. The wines of Blaye, Bourg, Fronsac and even Pomerol and Saint-Emilion tended to be overlooked, regardless of their quality. Trotanoy, despite its venerable history was no exception. The highly respected Bordeaux reference tome, Cocks & Ferret, did attempt a classification of Pomerol in their 1868 edition. Trotanoy is listed there, alongside many of the top Pomerol luminaries recognised today, rated, at that time, second only to Pétrus.

During the 19th Century, Trotanoy was by far the largest of the top names, comprising some 25 hectares, more than double the size of the estate today. The story of such dramatic parcelisation is a familiar one – a product of Napoleonic inheritance laws and tax issues. The estate had to be broken up at the end of the nineteenth century and even more land was sold in the 1920s. The property had remained in the hands of a prominent family in the region – the Giraud – until the end of the World War 2, when it was sold to a Monsieur Péresse. He subsequently sold it to Jean-Pierre Moueix in 1953. The company Etablissements Jean-Pierre Moueix now administer and manage the property, under the stewardship of the late Jean-Pierre Moueix's successors, his son Christian and his grandson Edouard Moueix.

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## ETABLISSEMENTS JEAN-PIERRE MOUEIX

The rise of Etablissements Jean-Pierre Moueix is a dramatic success story, founded on the vision and energy of one man, Jean-Pierre Moueix. The Moueix family originated in the Corrèze, a region near the Dordogne where, essentially, Jean-Pierre's parents subsisted as farmers. In 1929, the Great Depression forced a change and the family moved to Libourne where, with no perceived consumer interest, they bought Château Fonroque (Grand Cru Classé) for what would today be considered a song – yet again a reflection of Left Bank accessibility and dominance.

Jean-Pierre Moueix was one of two sons, something of an outsider to the establishment when he set up his business. Not only was he new to Bordeaux but this was Right Bank Bordeaux, offering far from fashionable wines. Barely recognised by the Bordeaux merchants and the traditional markets, the company was also, logistically, further from a port and consequently access to existing Bordeaux customers. Jean-Pierre recognised the need to create new markets and this he attacked with gusto, particularly in the Low Countries. These continue to be a Moueix stronghold.

Jean-Pierre Moueix also addressed the quality issue. When he started up, *négociants* simply visited a farmer, tasted, and if they bought, they blended and bottled with their own label. Jean-Pierre Moueix realised that the best way to differentiate his wines, in quality terms, would be at best to own the property or, at least, have a hand in the vineyard and cellar management.

Thus began a series of acquisitions and the forging of long term relationships with properties with which J-P Moueix have worked for decades.

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## THE VINEYARD

The historical reputation of Château Trotanoy is well-founded. This is a wonderful property, on the western edge of the plateau, between the church and the village of Catusseau and offering a diverse and complex blend of *terroirs*. The vines at Trotanoy today cover just over 7 hectares, planted partly on the plateau, partly on a west-facing slope, on soils which are a particularly dense mixture of clay and gravel, with the rest on black clay. The gravel is more prevalent at the top of the slope, clay on the lower sections. These gravels have an important warming influence, as witnessed when Trotanoy avoided much of the treacherous frosts which hit the region in 1956. The subsoil comprises gravel, sand and, quintessentially Pomerol, a rock-hard layer of ferruginous soil, so called *crasse de fer*. The ground here has a tendency to bake absolutely solid in dry weather and yet, when wet, it becomes treacherously slippery. This may make for beautiful wines but this challenging combination accounts for its name: Trotanoy was once called “*Trop Ennuie*” – essentially meaning too much hard work – which, in due course and through the Giraud family became the “Trotanoy” we know today.

In addition to the combination of excellent soil and subsoil, the vineyard also enjoys one of the best exposed parts of the Pomerol plateau, another reason why it avoided the devastation caused by the dreadful 1956 frosts. The vines, 90% Merlot and 10% Cabernet Franc, planted with a density of 6200 vines per hectare, had indeed survived but extensive replanting was deemed necessary in the Seventies and Eighties. With these younger vines it was perhaps inevitable that the style of this great wine was somewhat lightened. Now of course, these “younger” vines are themselves 30 to 40 years old and, with the profoundly old vine parcels, it is now fair to say that Trotanoy’s vineyard is now at its most perfect in terms of health and supreme quality and re-affirms its reputation for producing wines of power, opulence, sensuality and profound structure. The price? A tiny production of an average 2000 cases per year.

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## VINIFICATION

For 44 years, ending with the 2007 vintage, Jean-Claude Berrouet had overseen production of all the Moueix wines, including Trotanoy. His philosophy had always been one of minimum intervention, allowing the wines to express their individual *terroir*. He consistently pursued elegance over extraction. At the end of 2007, Jean-Claude was succeeded as Technical Director for Etablissements Jean-Pierre Moueix by Eric Murisasco. This was a seamless succession as Eric had worked as cellar master and oenologist alongside Jean-Claude since 1993 and Jean-Claude remains as a consultant. The winemaking process remains essentially simple, relying on impeccable, rigorously-selected fruit. To this end the grapes are sorted before and after de-stemming, before a 20 day fermentation and maceration in temperature-controlled, lined concrete vats. This is followed by 20 months ageing in barrel, 40% of which are new. The wines are fined with egg whites and there is no filtration.



## THE WINE

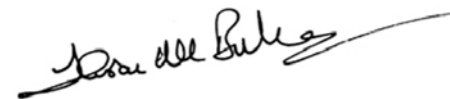
Trotanoy produces incredible wines with an extraordinarily rare balance between obvious power, richness, concentration and finesse. Often monolithic and almost impenetrable in youth, age offers opulence and broad, generous flavours, always with a freshness and balance which lifts the power and makes Trotanoy one of the greatest of all wines that you actually want to drink.

### 2010 VINTAGE

*"A vintage of excess tamed by care and respect"*

Christian Moueix, April 2011

The growing season had begun with a cold, snowy winter which had delayed budbreak. March was dry, in the main and April followed with the driest conditions since 2003. June proved to be problematic with above average rain and consequently variable fruit set (*coulure*). The 19th June brought in much more favourable conditions, dry and hot weather which lasted well into July. During this period the Moueix team initiated the first of many crop selections and thinning processes. This served not only to eliminate potentially unripe berries but also to maximise the crop's ability to ripen in the light of threats of hydric stress. The vines were forced to dig deeply to sustain growth, seeking nourishment from a water table which had thankfully been replenished by rains at the very end of an unusually dry March and in June. Nevertheless persistent dry conditions further reduced an already diminished crop, concentrating the berries. August continued to be dry but was not particularly hot until the 10th when temperatures soared and the sun shone brightly in clear skies. Fortunately, these conditions were accompanied by a change to much cooler, fresh nights – ideal conditions for increasing complexity and intensity of the finished wines. September was beautiful – perfect for the final stages of ripening leading to a lovely October, and perfect conditions for harvest which began in Pomerol on September 22nd. At Château Trotanoy, the top, gravelly parcel of Merlot was picked on September 22nd, the clay/gravel section on the 27th and finally, the pure clay parcel on the 30th, along with the Cabernet Franc.



Alison Buchanan,  
Associate Director (Buying)  
June 2011

## CHÂTEAU TROTANOY

Corney & Barrow Score 19–19.5

"Clearly rather a good wine" was the laconic observation of EPKW\* as the Corney & Barrow team reached the qualitative summit of our 2010 Tasting. This great property has, over the last 5 years, quietly but with the most profound authority re-acquired its iconic greatness of a generation ago with a wine that may yet rival the legendary 1975. In 2010 it has taken itself to the very limits of what was possible in this extraordinary vintage with an opaque darkest ruby colour and a soaked, fruitcaked, spicy profundity to the nose. This is an immensely powerful Trotanoy whose density and sonorous concentration is nevertheless balanced by a purity and almost awesome freshness. The flavours coat the palate with an almost surreal concentration and majestic length. Truly profound.

Recommended drinking dates from 2020–2035  
£1,000/case of 6, in bond UK

Tasting note by Adam Brett-Smith

\*Chairman, Percy Weatherall

It is highly likely that, due to the huge increase in demand for this wine over recent years, we will have to allocate this wine. This will be done as quickly and as fairly as possible. We will do our best to accommodate newer customers, however priority will be given to customers who have supported wines from across the Moueix portfolio, not just those purchases of the most rare. Should you be interested in buying any of these wines, please contact your salesperson and they will be able to help you. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve in accordance with your instruction.

To order, please use the form provided  
or call 020 7265 2430 (London)  
or 01875 321 921 (Edinburgh)

These wines are released en primeur. Delivery dates to be confirmed.  
All prices are quoted in bond UK



