



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

CHÂTEAU TROTANOY

2011 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“Like a horse who runs well on any ground firm to heavy,
Trotanoy, due to its half-clay, half-gravel soil, performs well
under any weather conditions. It is a winner in 2011.”*

CHRISTIAN MOUEIX, JUNE 2012





Vineyards at Château Trotanoy

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 from 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 the 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 Family – until the end of the World War II, 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 administers and manages the property, under the stewardship of the late Jean-Pierre Moueix's successors, his son Christian and his grandson Edouard Moueix.

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.



Christian and Edouard Moueix

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 which re-affirms its reputation for producing wines of power, opulence, sensuality and profound structure. On average only 2000 cases per year are produced.

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.

2011 VINTAGE REPORT

The hallmark of the 2011 vintage was its dryness, more or less bordering on drought.

After an early, cold and largely dry winter the stamp of the vintage was set in spring which was exceptional and again dry. March was warm and sunny as was April – extraordinarily so.

May and June again sustained the dry conditions, albeit with occasional storms, and there was a very hot spike on 26th June in a month that was hotter even than the legendary 2003. Finally, in July the rain came along with cooler, more humid temperatures, replenishing the vines’ reserves so that they were well-placed to meet the heat of August, which was essentially average. The Moueix team at Trotanoy were rigorous in their efforts to contain what was a potentially huge yield, thereby ensuring even ripening for the remaining grapes. This was costly in the extreme, in terms of man hours.

Picking was early, but protracted, with rigorous sorting. Thereafter Eric Murisasco, Jean-Claude Berrouet’s successor as Technical Director elected for short vinifications with very little oxygen, low temperature macerations and, critically, very light pump-overs to avoid any dry or bitter tannins that might have resulted from the thick skinned grapes. Balance is key here.

Alison Buchanan,
Associate Director (Buying)
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