

Christian Moueix



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



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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*

## Dominus and Napanook 2005

The Dominus Estate lies at the foot of the Mayacamas Mountains, in California's revered Napa Valley. Dominus is, in fact, one part of a historic vineyard - Napanook - which dates back as far as 1836. Christian Moueix, better known for his work in Pomerol and St Emilion, had fallen in love with the Napa Valley while studying at Davis University in California. In 1983 he embarked on this, his Napanook venture. Christian would be the first to admit that he had a lot to learn initially, the conditions and *terroir* in the Napa being so different to those of his native Bordeaux Right Bank. Christian's fundamental philosophy would however stand him in good stead; wherever wine is made the same principles applies, namely the vineyard is all important and the quality of the grapes is paramount.

Certainly here in the Napa, the vines are cosseted like extended members of the family. Crop thinning is standard, clusters are separated to facilitate the circulation of air and *nettoyage* is exercised before harvest, removing fruit which does not make the Moueix high standards. Canopy management and leaf plucking are also the norm and the grapes are even given a gentle wash before harvest to remove any summer dust and to aid the final maturation process.

Alison Buchanan

Associate Director, Buying

February 2009

To Place an Order:

Tel. 020 7265 2430 (London) 01875 321921 (Edinburgh) Fax: 020 7265 2539

Email: [sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

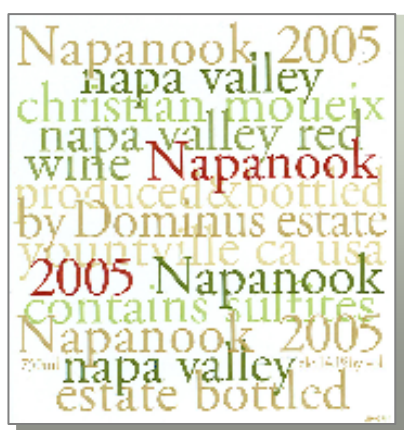
Web: [www.corneyandbarrow.com](http://www.corneyandbarrow.com)

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# Dominus and Napanook 2005

## 2005 Vintage Notes

2005 enjoyed fairly typical conditions with just slightly above average rainfall. Temperatures remained moderate throughout; although a cool spring delayed the start of the growing season. Summer brought in beautiful weather with no excessive heat. There were only 23 days over 90° F and one day over 100° F. These conditions made for a prolonged growing season, with very even ripening. In the absence of any climatic challenges the grapes were able to remain on the vines and achieve full maturity and greater complexity, before being harvested under perfect conditions.



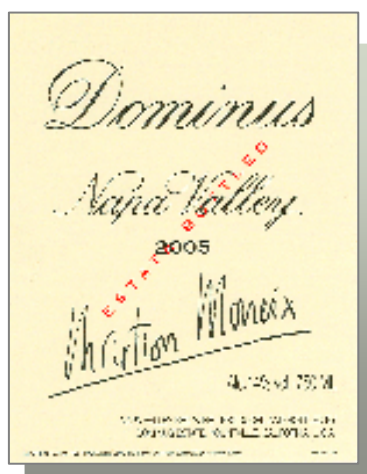
## Napanook 2005

**Corney & Barrow Score 17 plus to 18 plus**

With the 1996 vintage, Christian Moueix elected to produce a wine destined for earlier drinking and Napanook made its debut. This is a blend produced from parcels of the vineyard chosen for specific attributes which will work well in relatively young wines – bright, inviting fruit, supple tannins and obvious finesse. Inviting and attractive in youth, especially if decanted, Napanook nevertheless has an impressive capacity to age. The 2005 blend is 76% Cabernet Sauvignon, 14% Cabernet Franc and 10% Petit Verdot, aged for 16 months in French oak barrels, 20% of which were new. Jet-shot ruby in colour, this has immediate appeal. The nose is similarly attractive, warm and inviting with a wealth of ripe dark berry fruit and cassis, hints of tobacco, leather and an earthy minerality. The palate is beautifully rounded, ripe, mellow and subtly spiced, layered and sensual. Drinking well from the outset this will continue to mature well in bottle

**Recommended Drinking from 2009-2018 plus**

**£280/case of 12, in bond UK**



## Dominus 2005

**Corney & Barrow score 18 to 19**

The 2005 blend consists of 92% Cabernet Sauvignon, 5% Cabernet Franc and 3% Petit Verdot, which spent 17 months in French oak barrels, 40% of which were new. Fathomless, almost opaque, ruby-crimson in colour, this presents a dark, brooding complex nose. Dense and multi-layered, it offers a blend of dark berried fruit, and cassis with hints of aromatic sandalwood, leather and cocoa. Supple and lithe, the palate combines power and weight with elegance and finesse – beautifully handled. Ripe, luxurious fruit is supported by almost imperceptible, beautifully-integrated tannins which follow through to a protracted, sweet and generous finish – a very fine Dominus.

**Recommended Drinking from 2010, with decanting, to 2020 plus**

**£325/case of 6, in bond UK**

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# Dominus and Napanook 2005

Your Selection	BOTTLES PER CASE	£ PER CASE IN BOND UK	CASES REQUIRED	£ TOTAL
Release Offer (12 x Napanook & 6 x Dominus)	18	£575		
Napanook 2005	12	£280		
Dominus 2005	6	£325		

## Delivery Details

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ADDRESS.....

.....POSTCODE.....

TELEPHONE.....EMAIL.....

DELIVERY INSTRUCTIONS .....

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