



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



EN PRIMEUR

ETS. JEAN-PIERRE MOUEIX
2008 VINTAGE

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Christian Moueix, with secateurs

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ETS. JEAN-PIERRE MOUEIX

2008 VINTAGE

COUP DE COEUR

*“The merlots were analytically correct on the 25th September,
but the only chance for quality was to wait...”*

Christian Moueix, April 4th 2009

And wait... In an exercise of bravery, brinksmanship and Nelsonian patience, a small but beautiful crop was harvested in Pomerol and St-Emilion between the 29th September and 21st October, making the Moueix properties amongst the very last to be picked throughout all of Bordeaux. This delay was the final and most significant piece in a jigsaw of viticultural flair and opportunism that has produced some of the greatest wines of 2008, an opinion that we believe will be shared by other commentators. In more or less perfect balance will be found deep colours, an almost silken density and concentration, a purity and sense of energy and intensity that are normally the preserve of only the finest vintages.

How can this be? There certainly appears to be a lack of connection between the paper specifications of the vintage and the profound level of intrinsic quality in the wines. The customary self-imposed silence of the buying team became progressively more pregnant as these specification were, with absolute authority destroyed during our tasting.

The answer of course lies not just in the growing season but in how it was interpreted, the extent to which its many, varied threats were finessed and opportunities exploited. 2008 began well enough after a usefully cold, dry winter, January was mild and wet, February the warmest since 1946 and March thoroughly average in temperatures if somewhat windy and rainy. Bud burst was usefully early at around the 20th March. It was unfortunately England's shallow depression system on the 6th April that sucked Arctic air round and down into France, the first of two such unfriendly weather patterns that were to have a marked effect on Bordeaux's vineyards. Younger vines suffered from crop-reducing frost during the nights of 6th and 7th April. To add insult to injury a dreary weather pattern then set in throughout May and most of June, slowing down vegetative growth, and causing an irregular and later flowering particularly in Pomerol. This combination of poor fruit set (*coulure*) and then abortion of the nascent berries after flowering (*millerandage*) reduced the crop still further with the ever present threat of mildew requiring constant treatments in the vineyard. All pretty scary.

The last ten days of June however were at last hot and dry and July was really fine, both drier than average (the same as 2005) and almost exactly average in temperature with 20 days over 25°C (77°F) and five days over 30°C (86°F). After a large amount of work in the vineyards, de-leafing on both the east and west sides of the vines, to allow for maximum access of the sun, and minute bunch by bunch, “*haute couture*” pruning of unripe and malformed grapes, hopes at the end of July were, with good reason, running high. The crop was looking small to be sure, but this carried with it great potential qualitative advantages. As *véraison* (when the grapes change from green to red) beckoned, expectation of a hot, dry August rose with everything still to play for.

Unfortunately and for the second time, England offered a series of depressions that lurched with some savagery over western France, instead of easing towards the frozen north as is normal practice. This brought rain, rarely heavy but certainly persistent along with temperatures that were merely average. The heavy rain was on just four days the 10th, 14th, 21st and 30th with the last 10 days of the month largely sunny and warm. *Véraison* was consequently protracted and irregular, taking place between the 4th-16th August and this led to further intensive work in the vineyards to excise berries that didn't stand a chance of ripening, as well as making space and offering sustenance for those that did. As Eric Murisasco, the Moueix's Technical Director put very simply “the decision to crop thin and the selection of the most beautiful clusters were essential but cruel, given the small quantity remaining on the vine”. It was nevertheless this small number of bunches that was one of the keys to quality over the next 6-8 weeks.

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ETS. JEAN-PIERRE MOUEIX

2008 VINTAGE

September started inauspiciously with the continuing influence of wet south-westerly winds. The temperatures were up certainly – between 20°C (68°F) and 28°C (82°F) but it was not until the weekend of the 13th September that the radical change took place as the North Atlantic high pressure swept into Europe and a keen, north-east Scandinavian wind allowed the vineyards to dry, the sugar levels to soar and acidities built up during July to be maintained. This high pressure system was to last until deep into October, offering beautiful conditions of bright sunshine and heat during the days and cool fresh nights. The Moueix vineyards loved it. All the unremitting work in the earlier parts of the growing season paid off as the merlots achieved technical ripeness on the 25th September.

What happened subsequently turned an ordinarily decent harvest into a very good one with some very great wines. It was the wait that did it as each day after the 25th showed gains, sometimes very small, in maturity as the vines continued to work gaining richness, sweetness and weight. Pomerol began harvesting first on the 29th September with a frost at night on the 4th October that was actually a factor in concentration of the grapes and perhaps explains the extraordinary silkiness of so many of the wines. Harvesting was completed by the 12th October with further painstaking selection taking place on sophisticated sorting tables outside the *chai*.

Almost immediately, but again daringly late the colder, slower maturing soils of St-Emilion were begun. Our own visit to the great 1st Growth Magdelaine deliberately coincided with their first day of harvest on the 13th October. It took place and was completed in quite glorious conditions with temperatures between 23-26°C (73-79°F). Ch. Belair Monange was the last great vineyard to be picked between 15th -21st October. A vastly reduced but beautiful crop offered sweet, intense sugars and natural alcohol levels of between 13.5-14.5 %

There is no doubt that this delay in picking – almost a month later than 2006 and some three weeks later even than 2007 gave the grapes the absolute maximum of “hanging time” and therefore ripeness. It also vindicated completely the Moueix’s decision to ignore the analytically correct picking time of the 25th September.

In summary, the unremitting and labour intensive viticultural initiatives throughout the growing season – ruthless pruning, leaf stripping, further and regular summer pruning and the use of the latest vibrating sorting tables (in which selection is made berry by berry) has produced a terrific quality with wines of very deep colour, a concentrated silkiness and a freshness, structure and purity that will make some splendid bottles. The cost was significant not least in an average yield of just 29hl/hectare, the lowest in a generation.

To have held prices to levels that are broadly similar to those of the 2001 vintage (see graph) is under the qualitative circumstances extraordinary. Once again Christian and Edouard Moueix have shown great sensitivity to the market and once again despite sterling’s continued weakness we realise that demand for these wines will be very strong. May we try and help all customers particularly newer, younger ones continue their collection with the lesser priced wines which are really outstanding – Barrail du Blanc, Songes de Magdelaine and L’Hospitalet de Gazin. This will inevitably help access to the senior Grands Vins where we are invariably significantly oversubscribed. Please speak directly to your salesperson by calling 0207 265 2430. This offer will also be sent simultaneously by email and you will also be able to see full details on www.corneyandbarrow.com



Adam Brett-Smith
April/May 2009

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,
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.

EN PRIMEUR

ETS JEAN-PIERRE MOUEIX

2008 VINATGE

SAINT-EMILION

CHÂTEAU BARRAIL DU BLANC GRAND CRU 2008

£130.00/CASE OF 12 BOTTLES, IN BOND UK

This tiny estate is to be found in St Sulpice de Faleyrens on light, sandy soil that produces a tender, forward style of wine. This is not to underestimate it – the renowned ‘garage’ wine Ch. Valandraud sources a good chunk of its grapes in this area – but merely offers an explanation for its seductive qualities. Deep ruby colour, with a lovely vibrant, fresh, plummy, red berry perfume. Sweet on the palate this has a remarkable density, a silky concentration and attractive length. We love this wine and so it appears do you. Highly recommended and, with the absence of Trigant de Boisset (see overleaf) a terrific introduction to the Moueix table.

Recommended drinking from 2010-2014. Corney & Barrow Score 17-18 plus

Grape varieties: 70% Merlot, 30% Cabernet Franc

Vineyard size: 3 hectares

Average production: 1,500 cases

LES SONGES DE MAGDELAINE GRAND CRU 2008

£189.00/CASE OF 12 BOTTLES, IN BOND UK

This is another superb value Grand Cru but this time from a noble lineage as these are the young vines of the 1st growth Magdelaine. The conspicuous success of the “Grand Vin” has been mirrored in its younger sister with a dense ruby colour and a smell that evokes an almost velvet, three dimensional plum perfume. The palate is thick and effortlessly ripe, beautifully extracted, easy and succulent to the finish. Delectable.

Recommended drinking from 2010-2015. Corney & Barrow Score 17-18

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: Young vines of Magdelaine

Average production: 1,000 cases

CHÂTEAU MAGDELAINE 1ER GRAND CRU CLASSÉ 2008

£470.00/CASE OF 12 BOTTLES, IN BOND UK

Harvested very late from 13th October, an hour of which was effected without too much destruction by the Corney & Barrow team, in 27° of heat and under bright, intensely sunny conditions. Superb brinksmanship has resulted in an impenetrably dense ruby colour and an earthy, profoundly dark, perfume on the nose. The palate is silkily rich, focused and concentrated with a layered generosity of flavour and real attack and intensity to finish. A superb Magdelaine, in the top three these last 15 years.

Recommended drinking from 2013-2020. Corney & Barrow Score 17-18

Grape varieties: 100% Merlot

Vineyard size: 11 hectares

Average production: 2,500 cases

CHÂTEAU BÉLAIR-MONANGE 1ER GRAND CRU CLASSÉ 2008

£TBC

The purchase of this noble 1st Growth was completed in August 2008. It is fitting that the Monange name should be joined to that of an estate that will once again be synonymous with all that is truly great in this historic region, for Anne-Adèle Monange (1887-1972) was Jean-Pierre Moueix’s mother and she was the first woman in the Moueix family to settle in St-Emilion in 1931. Edouard Moueix, Christian’s son and therefore her great-grandson is now MD of Ch. Bélaïr-Monange and so the circle is completed and a tradition is both created and re-born.

The ambition here is startlingly plain. To make Ch. Bélaïr-Monange the greatest 1st Growth in St-Emilion and therefore one of the greatest wines in Bordeaux. The first step in that awesome objective was taken emphatically in 2008 itself. This was the last of the Great Estates to be harvested from the 15th to 20th October. A calculated gamble of patience and bravery that dispelled the weaknesses of the growing season and put down a marker of unquestioned authority. For this is a great wine with an impenetrable ruby colour and a spicy, briary powerfully perfumed nose of compressed dark ripeness. The palate is extraordinarily dense with an exotic silkiness again apparent but with layers of chewy concentration, terrific focus and a measured authoritative length. Terrific wine.

Recommended drinking from 2015-2020. Corney & Barrow Score 18

Grape varieties: 60% Merlot, 40% Cabernet Franc

Vineyard size: 12.8 hectares

Average production: 1,500 cases

EN PRIMEUR

ETS. JEAN-PIERRE MOUEIX

2008 VINTAGE

POMEROL

CHÂTEAU LAGRANGE 2008

£195.00/CASE OF 12 BOTTLES, IN BOND UK

If Pomerol is considered by third party commentators to be the “sweet spot” in 2008 then at this relative introductory level it is easy to see why. Lagrange lies due North of Trotanoy and North East of La Grave and shares some of the latter’s gravelly soil. This is a Pomerol that wears its heart on its sleeve, with an arterial ruby colour and characteristic black fruit and cream nose touched by smoky oak. Here the palate is freshly pure, generously ripe and with a clean, chewy structure. Admirably weighted and extracted this is in almost perfect balance to the finish. Seductive.

Recommended drinking from 2011-2014. Corney & Barrow Score 17

Grape varieties: 95% Merlot, 5% Cabernet Franc

Vineyard size: 4.7 hectares

Average production: 2,000 cases

L’HOSPITALET DE GAZIN 2008

£195.00/CASE OF 12 BOTTLES, IN BOND UK

The immediate neighbour of Pétrus, Château Gazin’s second wine is one of the great values in Pomerol. Owned by the de Bailliencourt family and a conspicuous success in 2008 this is a hedonist’s delight with a fat, ruby colour and a sweet, toasty, toffeed nose that out seduces Lagrange and offers a fascinating balance between freshness, complexity and approachability. A terrifically sexy effort in 2008 it will also mature gracefully and seductively thanks to a focus and length that belie its utterly reasonable price. Recommended.

Recommended drinking from 2011-2014. Corney & Barrow Score 17

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 2008

£280.00/CASE OF 12 BOTTLES, IN BOND UK

No Trigant de Boisset was offered in 2008 the result of a pathetically small crop and the intrinsic quality of the Grand Vin. Here perhaps is the essence of La Grave with a profound ruby colour and a gorgeous nose of lush, creamy, bright red fruits, a nose so exotic it appears almost elastic in its perfume. The palate shows a density and mass reserved only for the finest years allied to an effortless silkiness and insinuating length. An outstanding La Grave.

Recommended drinking from 2012-2016. Corney & Barrow Score 17-18 plus

Grape varieties: 90% Merlot, 3% Cabernet Franc, 7% Cabernet Sauvignon

Vineyard size: 8.7 hectares

Average production: 2,000 cases

CHÂTEAU BOURGNEUF 2008

£250.00/CASE OF 12 BOTTLES, IN BOND UK

Bought last year after only fitful inclusion in our list, only a very small quantity is available from this ancient property lying just west of Château Trotanoy. This is an excellent Bourgneuf of opaque, ruby colour and a wild, meaty, briary nose with that characteristic earthy, inky core underneath. This is less flamboyant than La Grave certainly but possesses a chewily rich, dense, concentrated quality that perhaps promises more over the longer term. The finest Bourgneuf that I can remember.

Recommended drinking from 2013-2016. Corney & Barrow Score 17 plus

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: 9 hectares

Average production: 3,500 cases

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2008 VINTAGE

POMEROL

CHÂTEAU CERTAN MARZELLE 2008

£385.00/CASE OF 12 BOTTLES, IN BOND UK

This is a 100% merlot plot of the fabled Hosanna vineyard, born out of the old Certan Giraud vineyard and lying on perhaps the finest, deep gravelled soil in Pomerol. Big coloured, it has a pungent, sweet, black fruited nose, intense, pure and fresh. The palate mirrors the smell with succulent, sensuous flavours, beautiful extraction and excellent concentration to the finish.

Recommended drinking from 2011-2015. Corney & Barrow Score 17-1

Grape varieties: 100% Merlot,

Vineyard size: 2 hectares

Average production: 850 cases

CHÂTEAU LATOUR À POMEROL 2008

£470.00/CASE OF 12 BOTTLES, IN BOND UK

This is surely one of the greatest undervalued Grand Vins in Pomerol with a noble history and a string of legendary vintages matched only by Pétrus itself from which it lies about ¾ mile due west. A really fine effort in 2008 is prefaced by an atypically opaque, soaked-ruby colour and an extraordinarily intense, arterially dark red fruited nose. The palate has a sinuously silky concentration which floats across the mouth but this is deceptive as lying underneath is a brooding intensity, even attack to the finish which is liquorous and long. A lovely Latour.

Recommended drinking from 2012-2020. Corney & Barrow Score 17-18

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: 7.9 hectares

Average production: 2,500 cases

CHÂTEAU GAZIN 2008

£400.00/CASE OF 12 BOTTLES, IN BOND UK

This historic Château adjoins Pétrus - indeed it is sometimes difficult when walking through both vineyards to see precisely where one ends and the other begins. This is another one of the great values in Pomerol and both Christian and Edouard Moueix thought it quite outstanding. Deepest ruby colour. The weight and authority of this wine are felt in the nose which has a sappy, almost fortified richness of dark, plummy fruit, spice and sweet leather. The palate is both seductive and dense with a chewy but impeccably extracted structure and a freshness that lifts the broad, generous flavours into a sustained finish of almost perfect balance. A great Gazin.

Recommended drinking from 2013-2017. Corney & Barrow Score 17-18

Grape varieties: 90% Merlot, 3% Cabernet Franc, 7% Cabernet Sauvignon

Vineyard size: 24 hectares

Average production: 8,000 cases

*CHÂTEAU LA FLEUR PÉTRUS 2008

£600.00/CASE OF 12 BOTTLES, IN BOND UK

A superb wine in 2008 which sees this great estate take its place, if not its price at the very highest level in Pomerol. The nose is very primary in smell, with bright, pure, intense, red berry fruits. It is the palate however that reveals this wine's greatness with a dense, sensuous silkiness that is also supremely concentrated with a structure and breadth of flavour that are linear and in perfect balance. This is a big La Fleur Pétrus that nevertheless wears its power with effortless ease. Great wine.

Recommended drinking from 2016-2020. Corney & Barrow Score 18 plus

Grape varieties: 80% Merlot, 20% Cabernet Franc

Vineyard size: 13.5 hectares

Average production: 3,400 cases

EN PRIMEUR

ETS. JEAN-PIERRE MOUEIX

2008 VINTAGE

POMEROL

*CHÂTEAU HOSANNA 2008

£340.00/CASE OF 6 BOTTLES, IN BOND UK

The investment in this tiny property dubbed the “Cheval Blanc of Pomerol” has been enormous. Born from the greatest plot of Château Certan Giraud when it was purchased by the Moueix in 1998 each successive vintage has aimed and succeeded in offering the most seductive and profound style of Pomerol, even to the extent of not offering a wine in 2002 when it was not considered good enough as a Grand Vin. No such difficulty existed in 2008.

Almost black ruby in colour the relationship with Certan Marzelle may be described perhaps as a father to a (very) young son. There is a significantly darker, more sinuous intensity of perfume in this wine-focused, intense, even exotic. The palate is sweetly generous with layers of flavour that blossom across the palate, with a barely contained wild quality to the fruit that will require a sustained “imprisonment of bottling” to deploy its spectacular qualities. This is a fine, fine effort from this great estate.

Recommended drinking from 2014-2020. Corney & Barrow Score 17-18 plus

Grape varieties: 70% Merlot, 30% Cabernet Franc

Vineyard size: 4.5 hectares

Average production: 1,500 cases

CHÂTEAU CERTAN DE MAY 2008

£575.00/CASE OF 12 BOTTLES, IN BOND UK

For some years now this ancient property has been producing wines that canny observers have returned to, even as its legendary reputation climbs inexorably back into focus. It offers exceptional value at this level, a situation that can surely not last for much longer. In 2008 it is another conspicuous success with an almost debauched, woodsmoked nose of wild cherries and creamy “*fraises de bois*”. There is an almost liquorous quality to the palate which is richly raisined, powerful and dense in flavour but with an admirable purity and freshness to the finish which is sustained and long. A great Certan de May.

Recommended drinking from 2014-2018. Corney & Barrow Score 17-18 plus

Grape varieties: 70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

Vineyard size: 5 hectares

Average production: 2,000 cases

*CHÂTEAU TROTANOY 2008

£465.00/CASE OF 6 BOTTLES, IN BOND UK

In 2006 this was a rival to the great Pétrus itself. In 2007 and on the day it was a nose ahead. In 2008 it is a spectacular success and a profoundly great wine. There is a brooding, latent quality to this wine whose hints of legendary status are enough to eclipse all the wines tasted before it. Deepest, darkest ruby in colour, the nose is subdued with only flashes of dark, supremely ripe and compressed fruit. The palate offers a terrific sense of latent power, richly, succulently profound with an awesome concentration, layers of powerfully deployed, seductively generous flavours and an effortlessly pure, focused and intense finish. Magnificent.

Recommended drinking from 2015-2025. Corney & Barrow Score 18-19

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: 7.2 hectares

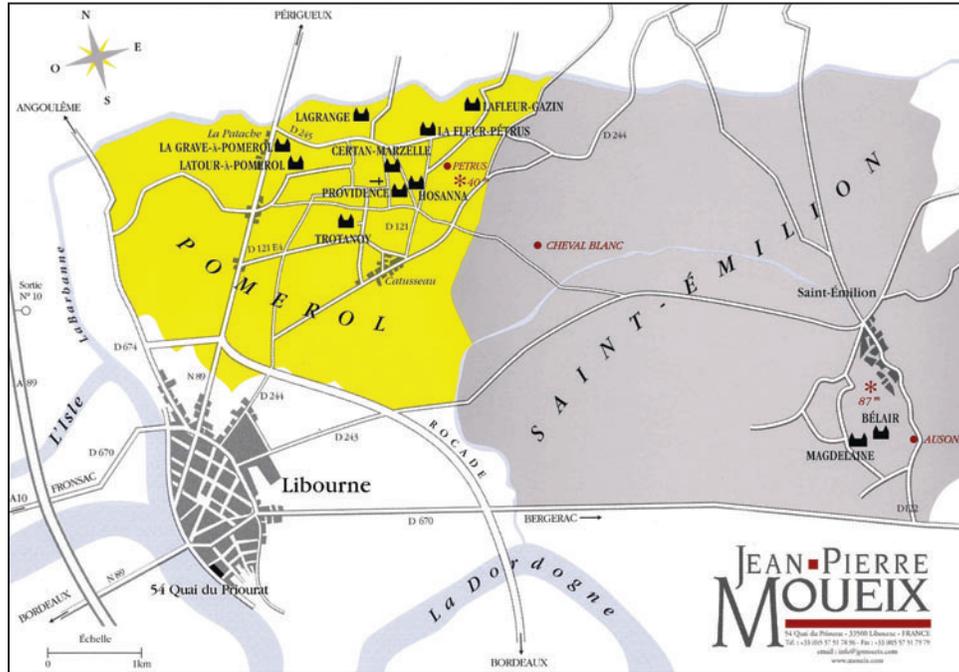
Average production: 2,100 cases

* - Due to anticipated strong demand for these wines allocation may be necessary. In this event, the priority is given to customers who have been consistent in their historic support for the wines of Ets. Jean-Pierre Moueix across the board.

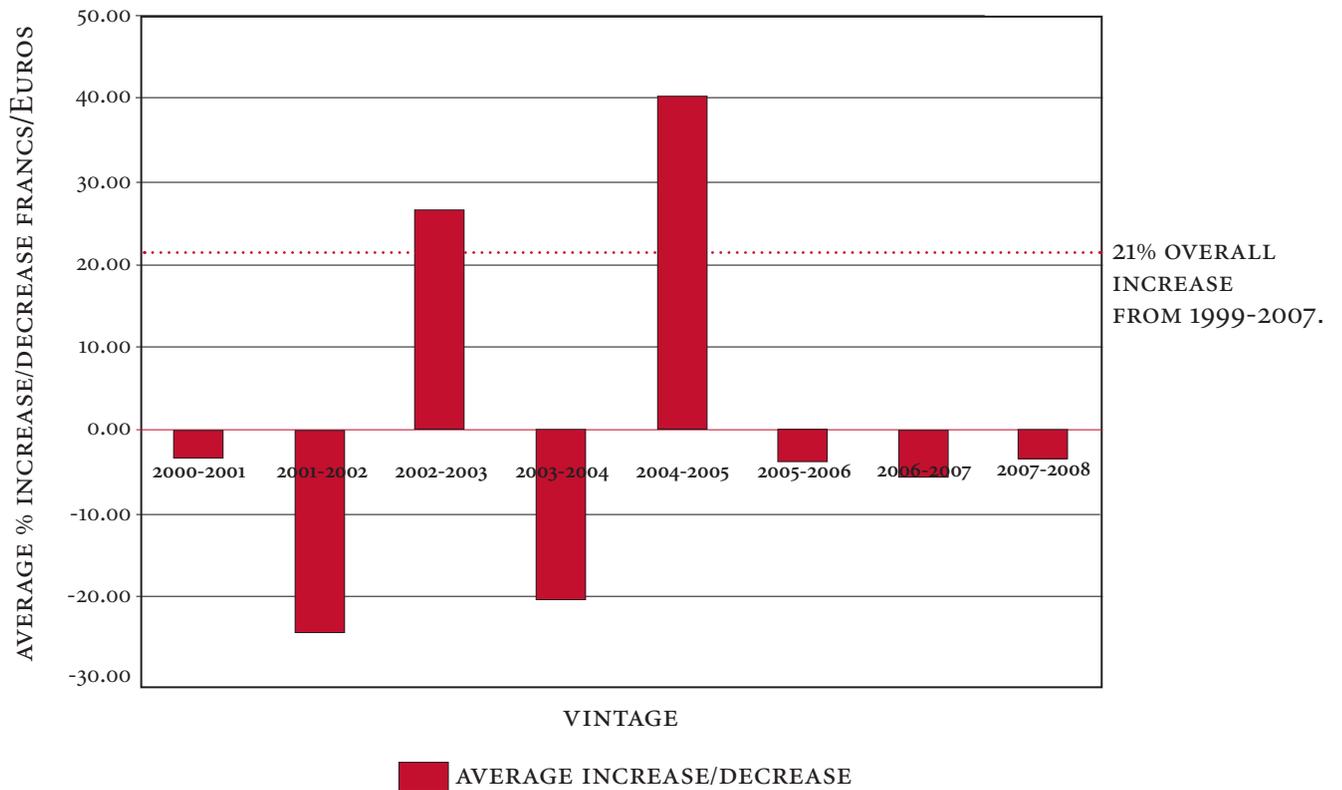
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2008 VINTAGE



MOUEIX PRICING HISTORY 2000-2008



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