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HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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INDEPENDENT WINE MERCHANTS-1780



ETS. JEAN-PIERRE MOUEIX

2015 VINTAGE, EN PRIMEUR

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*“Viens !  
Le soleil te parle en  
paroles sublimes.”*

LECONTE DE LISLE, 1869

*“Here comes the sun,  
and I say / It's all right.”*

GEORGE HARRISON, 1969



## 2015 VINTAGE REPORT

Following a post-tasting lunch in Pomerol in April 2016, any thoughts of relaxation were quashed by Christian Moueix. He herded the Corney & Barrow team into the vineyards – Trotanoy, to be precise – in order to demonstrate one of the challenges of the 2015 vintage.

A defining factor of 2015 was a generous, uniform budbreak, in the second week of April. What is challenging about that, you say? It is good for producing lots of wine, certainly, but *chez Moueix*, quantity is not the objective. For high quality wine, yields must be kept in check, to ensure the vine delivers sufficient nutrients to each grape bunch. The nascent buds therefore need to be thinned. Surplus buds are eliminated by pinching them off the cane, one by one. A painstaking process which Christian demonstrated with a practiced hand. Inviting us to try, he kept an amused but proprietorial eye on us – “no, not that bud – *that one*...”

The second important factor in 2015 was heat and drought. This required constant vigilance. The preceding harvest, 2014, was dry and this largely set the tone for winter 2014-15, which experienced below average rainfall. March heralded the beginning of five months of drought, albeit with just enough moisture to avoid excessive hydric stress.

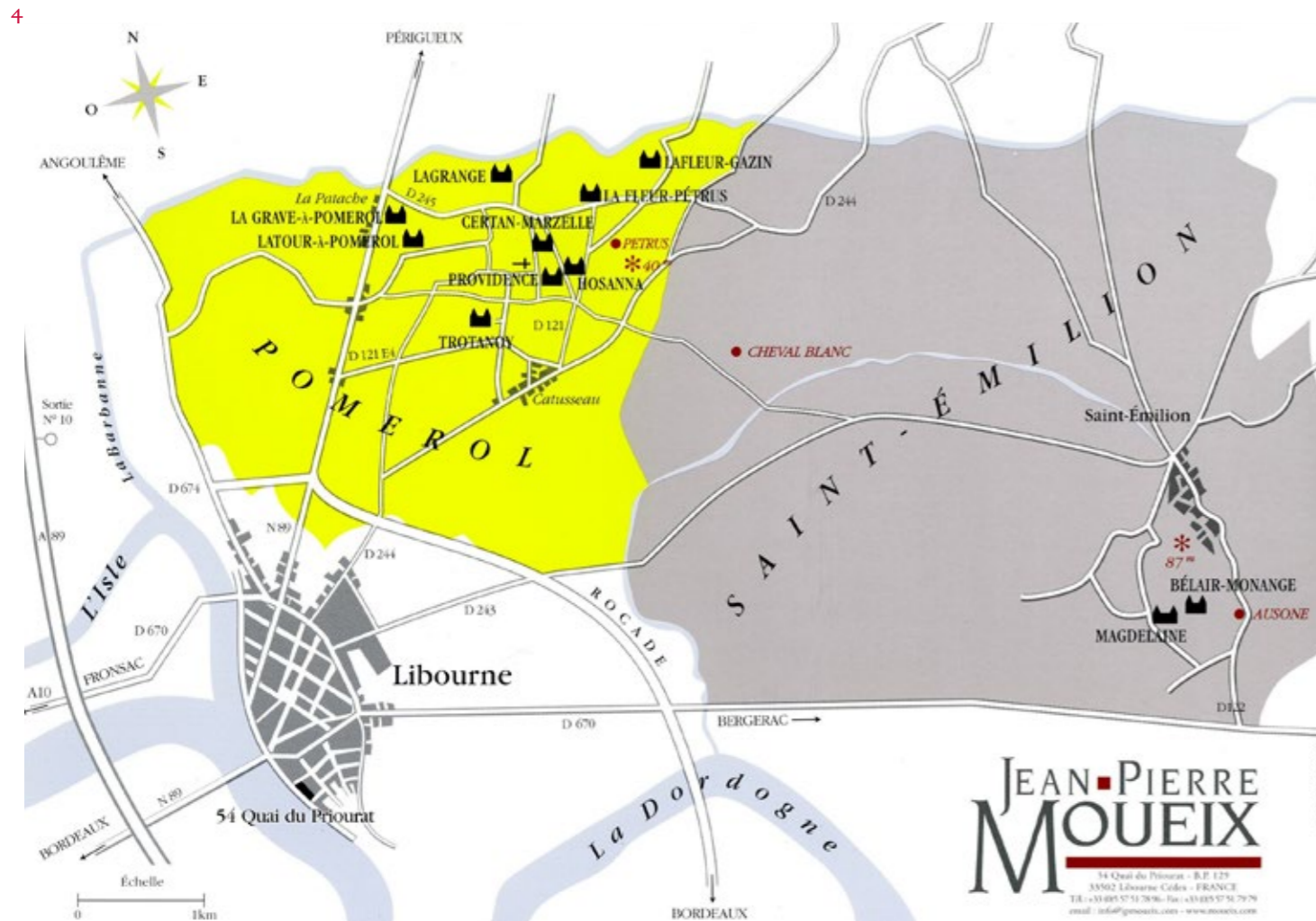
Flowering took place from 27<sup>th</sup> May to 2<sup>nd</sup> June in the Moueix Pomerol properties and from 28<sup>th</sup> May to 4<sup>th</sup> June in Saint-Émilion. Bordeaux then experienced its fourth hottest July of the last century. Across the region, vine production slowed and even shut down in places towards the end of July, photosynthesis halting in order to preserve precious moisture within the vine. The Moueix vineyards felt the heat, but rode it out, partly due to their high proportion of old vines and partly to judicious canopy management, leaving enough foliage to provide shade.

There is a saying in Bordeaux that “August makes the must”, alluding to the crucial role of the month of August

in the quality of the vintage. In 2015 by contrast, it was the heat during the long days of July which made the vintage. Christian Moueix called this “a different equilibrium”, but one that has clearly worked. He spoke of the “severe drought in July, which I would compare to 1976”. However, whereas in 1976 substantial rain arrived to dilute a potentially beautiful vintage, in 2015 the late season rain was largely incidental in the Moueix properties.

From August onwards, the weather throughout the Gironde became localised and unpredictable. A depressionary system set up camp over the Medoc, and whilst it did spatter rain in the direction of Pomerol and Saint-Émilion throughout August and September, they largely escaped unscathed. Pomerol had precisely one inch of rain in September, and Saint-Émilion about the same. In Christian Moueix’s words, just enough “for rinsing the dust off the grapes – it was honestly the perfect amount”. In addition, the grape skins were unusually thick thanks to that hot, dry July, providing a physical barrier which kept rot at bay.

The vegetative growth in Pomerol and Saint-Émilion halted early. *Véraison* is when the grapes change colour, from green to red in the case of red wine varieties (making themselves visible to the birds that will eat and disperse them – or would, if they were allowed to). *Véraison* flips a switch in the vine to channel nutrients to the berries rather than the foliage. In 2015, this change was abrupt, taking place between 28<sup>th</sup> July and 4<sup>th</sup> August in Pomerol and around a day later in Saint-Émilion. This saw grape sugars concentrate rapidly, whilst malic acidity was reduced. By early September, sugar and acidity levels were optimal and as Christian Moueix says, “we had the conditions for a great vintage.”



Picking started on 11<sup>th</sup> September in Pomerol and nearly two weeks later, on 23<sup>rd</sup> September, in Saint-Émilion. It was a long, steady harvest in Pomerol, ending on 1<sup>st</sup> October after nearly three weeks. By contrast, Saint-Émilion was picked within a week, ending on 30<sup>th</sup> September. It is interesting to note that the characterisation of 2015 as a vintage of late season rain does not hold true on the right bank. Pomerol received slightly higher rainfall of 126mm from July to August, compared to 108mm from April to June, whereas Saint-Émilion received less in the second half of the season – 102mm from July to August versus 116mm from April to June. The storm of 11<sup>th</sup> – 17<sup>th</sup> September, christened Storm Henry, deposited 87mm on the northern Médoc whilst Saint-Émilion escaped with a mere 16mm.

And so what is the final verdict for the Moueix 2015s? Substantial wines – tannin levels are extremely high, as they are throughout Bordeaux, but they are soft, malleable tannins. Acidity is fresh, juicy even. To nail our colours to the mast, 2015 was a particular success for Merlot in Pomerol. Christian Moueix compared it to “1998, with a little touch of 1964” – concentrated wines, of tangible ripeness and with beautifully supple tannins. To call them happy wines would be to belittle them – they are supremely accomplished wines, but they wear it lightly. Smart and beautiful then... and they know it. The last word must go to Monsieur Moueix, whose interview can be seen on our website. *“A few of them are extraordinary, with so much vigour. A little baroque, I would say. Some outstanding wines... The top châteaux, they will age for 100 years. It’s obvious, I think.”*



GUY SEDDON  
May, 2016



CHÂTEAU LAGRANGE

# THE ALLOCATION PROCESS

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The nature of En Primeur means stocks are limited. We use our exclusive relationships to secure as much as possible. You can always order with confidence from Corney & Barrow.

1. The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
2. These wines are bought on the clear understanding that they will be stored and delivered in the UK only.
3. Orders should be balanced across the range of wines.
4. Should you wish to sell the wines in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution, something which is of great concern to Ets. Jean-Pierre Moueix.
5. Priority will be given to Ets. Jean-Pierre Moueix and Corney & Barrow's best, most loyal and most regular customers.
6. We will do our best to accommodate newer customers.

Confirmation of your order will be through receipt of invoice and the wines will be delivered or put into your reserves on payment.

As detailed above, all orders are conditional upon UK storage only.

Do please speak to our sales team, who will be delighted to help you further.

# 2015 TASTING NOTES

by Adam Brett Smith



## CHÂTEAU BARRAIL DU BLANC, SAINT-ÉMILION

It's a good'un in 2015, having fallen at the first in 2013 (not offered), burst back into life in 2014 and now triumphant again. "Barry White", as we call it, is back, and this tiny 3 hectare vineyard on the sandy plains of Saint-Sulpice-de-Faleyrens offers a full, indeed opaque ruby colour. Plummy, super ripe nose, heavy with dense fruit and delectable charm. The palate is sweet, supple, full flavoured, stylishly grippy with a freshness and length to the finish. A joy.

Corney & Barrow Score 17 to 17.5  
Recommended drinking from 2017 - 2022

£165/case of 12 bottles, in bond UK  
£175/case of 6 magnums, in bond UK  
£95/case of 1 Double magnum, in bond UK

"Barrel of Barry" – Barrail du Blanc often goes, internally, by the nickname of "Barry White"...this year we have decided to offer the chance to buy 25 cases (you can choose your mix of bottles and magnums) at the rather splendid price of **£3625 in bond**.

## CHÂTEAU LAGRANGE À POMEROL

Purchased by Jean-Pierre Moueix in 1959, this ancient property lies on the plateau facing the "Mairie" of Pomerol itself. This has long been one of our favourite value Pomerols whose seductive quality is now hugely boosted by the incorporation of some four hectares of Fleur-Pétrus vines... Opaque ruby colour. Arterial dark fruit, vibrantly fresh with that characteristic "inky" perfume. The palate is not just plumply ripe but possesses real density, is full flavoured and generously structured with a fresh and extended finish. "Bullseye", I wrote in the margin.

Corney & Barrow Score 17.5++  
Recommended drinking from 2017 - 2022

£295/case of 12 bottles, in bond UK  
£305/case of 6 magnums, in bond UK

## CHÂTEAU PLINCE, POMEROL

A really good value wine in Pomerol, a regular buy for the C&B team. The famous *crasse de fer* iron topsoil and lighter, sandy soil underneath offers a density and a charm to this wine. Plump ruby colour. The nose is lipstick sweet, sexy if you like it (which I do) even flamboyant in its bright red fruit. The palate is more serious and authoritative with delightful layered, supple, almost degraded fruit, nice weight, a really quite sophisticated fresh structure and a good finish. A no brainer.

Corney & Barrow Score 17.5  
Recommended drinking from 2018 - 2022+

£275/case of 12 bottles, in bond UK  
£285/case of 6 magnums, in bond UK

## L'HOSPITALET DE GAZIN, POMEROL

A wine close to customers' – and C&B's heart. One of the great values in Bordeaux and of course the second wine of the great Château Gazin whose immediate neighbour is Pétrus. So good was Gazin itself that there is hardly any of L'Hospitalet made in 2015 and then only reluctantly so this should really be snapped up. Full ruby colour, the nose offers cool, elegant subtly powerful red fruit, rounded and spicy with the lightest touch of creamy oak. The palate is juicily weighted with beautifully extracted flavours, dense but generous and a fine length. Will drink relatively early and age very well.

Corney & Barrow Score 17.5  
Recommended drinking from 2018 - 2023+

£325/case of 12 bottles, in bond UK  
£335/case of 6 magnums, in bond UK  
£150/case of 1 Double magnum, in bond UK

## CHÂTEAU LA GRAVE À POMEROL

From one of the loveliest light gravel soils in Pomerol (and Christian Moueix's personal property) Château La Grave has made a beautiful wine in 2015. Full ruby colour, virtually opaque. Briary black fruits on the nose, creamily ripe, very pure and fresh. The palate has that characteristic La Grave silkiness with supple, full flavours and – the key to 2015 – real density and fresh concentration to a long finish. Super wine.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2019 - 2027+

£380/case of 12 bottles, in bond UK  
£390/case of 6 magnums, in bond UK  
£170/case of 1 Double magnum, in bond UK

## TO ORDER

Please call  
**020 7265 2430** (London)  
or  
**01875 321 921** (Edinburgh)

Please email  
**sales@corneyandbarrow.com**

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## CHÂTEAU BOURGNEUF, POMEROL

This lies just to the west of Château Trotanoy itself and you sense a thread of relationship with that great property, not least through Bourgneuf possessing some of its pure clay soil. The antithesis to La Grave's silken style, Bourgneuf is in 2015, a very very grown up version of Plince with its creamy, almost linseeded nose, powerful and red fruited. This is a big, even burly wine with big extract but fruit well in support, a chewy concentration and a powerful, fresh finish. If this all sounds alarming, then do not fear, Bourgneuf has a reputation for longevity and approachability in youth.

Corney & Barrrow Score 17 to 17.5  
Recommended drinking from 2020 - 2028+

£295/case of 12 bottles, in bond UK  
£305/case of 6 magnums, in bond UK

## CHÂTEAU LATOUR À POMEROL

Last year we suggested that Latour à Pomerol was very quietly reoccupying the ground lost to lesser properties, not least because of the satisfactorily high average age of the vines (35 years). If you do see any back vintages of this Château then...snap them up. There won't be any left of 2015 I suspect. Deepest ruby in colour. The nose is carapaced with just a few flashes of latent, profound, darkest red, earthy fruit. The palate has a quality that I always associate with great wine, a layered impression of flavours rolling out across the palate. Silkily dry in its concentration (well below the more obvious juicy fruit) this is compacted in structure, fresh, elegantly flavoured and very long. That length balloons in the mouth rather impressively.

Corney & Barrrow Score 17 to 18+  
Recommended drinking from 2021 - 2030

£370/case of 6 bottles, in bond UK  
£380/case of 3 magnums, in bond UK  
£280/case of 1 Double magnum, in bond UK

## CHÂTEAU GAZIN, POMEROL

The immediate neighbour of Pétrus and unusually is in a single plot of 26 hectares. Dense ruby in colour, this has a quite beautiful nose of ripest strawberry red fruits, startlingly fresh and pure. The palate has to be more...sonorous by comparison and it is – and somehow manages to be both seductively flavoured and aloof in its beautifully extracted, grainy, powder dry structure. A great Gazin.

Corney & Barrrow Score 18  
Recommended drinking from 2020 - 2030+

£480/case of 12 bottles, in bond UK  
£490/case of 6 magnums, in bond UK

## CHÂTEAU CERTAN DE MAY, POMEROL

Certain de May's very distinctive nose of almost cocktailed bright red fruit comes from having – unusually in Pomerol – a small proportion of Cabernet Sauvignon and Cabernet Franc in the blend. In 2015 it is particularly raspberried. Smooth and silken on entry, the fruits are pure and freshly flavoured with a juicy ripeness and impressive length. I can't wait for this wine to evolve into those characteristic meaty, gamey flavours this property is famous for.

Corney & Barrrow Score 17  
Recommended drinking from 2020 - 2028+

£400/case of 6 bottles, in bond UK  
£410/case of 3 magnums, in bond UK

## CHÂTEAU HOSANNA, POMEROL

On reflection, my scribble in the margin "This wine lifts the spirits" is probably appropriate given this great property's adulatory name... It is a supremely good wine in 2015 with a deep ruby colour and what I can only describe as an aristocratic nose of pure, gravelly black fruit, creamy, effortlessly ripe and sweetly scented. This effortlessness continues on the palate which has a silken density, restrained but considerable power in the structure, a lithe concentration and perfect balance. Very fine length as well. As good as it gets really.

Corney & Barrrow Score 18 to 18.5  
Recommended drinking from 2022 - 2030+

£480/case of 6 bottles, in bond UK  
£490/case of 3 magnums, in bond UK  
£355/case of 1 Double magnum, in bond UK

## CHÂTEAU LA FLEUR-PÉTRUS, POMEROL

For me this was one of the standout wines of the vintage – that does not mean that it was the greatest – merely that it was one of the most memorable. Dense ruby colour. Beautiful nose again (such a lovely characteristic of 2015) of red, red fruit, subtly spicy, a sense of calm, lithe ripeness, utterly at ease, utterly confident (dreadfully subjective all of this but what the hell). Perfectly extracted flavours on the palate, generous and full flavoured with layers of calm (that word again), concentrated fruit, this is an outstanding La Fleur-Pétrus. In fact, I believe it will be one of the greats.

Corney & Barrrow Score 18.5 to 19  
Recommended drinking from 2025 - 2030+

£690/case of 6 bottles, in bond UK  
£700/case of 3 magnums, in bond UK  
£495/case of 1 Double magnum, in bond UK

## CHÂTEAU BÉLAIR-MONANGE, SAINT-ÉMILION

This is probably Bélaïr-Monange's greatest wine to date. Noted for its super refinement, 2015 possesses in addition a silken and rich, beautifully focussed concentration. "Very big for Bélaïr M" I scribbled in the margin but the purity and clarity of the power is such that it simply does not intrude. I have yet to see this wine so concentrated and so refined. Superb.

Corney & Barrrow Score 18.5 to 19  
Recommended drinking from 2023 - 2030+

£550/case of 6 bottles, in bond UK  
£560/case of 3 magnums, in bond UK

## \*CHÂTEAU TROTANOY, POMEROL

Unquestionably one of the wines of the vintage and about as perfect an illustration of why, bias apart, Pomerol is the sweet spot in 2015. Opaque ruby in colour, the nose is massively... latent with treacle rich, dense fruit, and a compacted, clenched ripeness of tightly wound, reined in red fruits. The palate is ... awesome not least because it wears its huge weight quite effortlessly – another hallmark of greatness – this isn't just concentrated, it's sodden with concentration, densely structured for the long haul and with an eerie freshness and lift to its vast length. Manages to be both aristocratic and a bruiser at the same time. Brilliant.

Corney & Barrrow Score 19  
Recommended drinking from 2025 - 2035+

\* To be released separately later

## VINEYARD HOLDINGS

Wines	Appellation	Size (hectares)	Grapes	Average Age Vine (yrs)	Soil	Average Production (doz)
Barrail du Blanc	Saint-Émilion Grand Cru	3	70% Merlot, 30% Cabernet Franc	25	Gravel	1500
Bélaïr-Monange	Saint-Émilion premier grand cru classé	23.5	85% Merlot, 15% Cabernet Franc	20	Limestone on the terrace, clay on limestone on the slopes	1600
La Grave à Pomerol	Pomerol	8	85% Merlot, 15% Cabernet Franc		Gravel on fine clay	3000
Lagrange à Pomerol	Pomerol	4.7	95% Merlot, 5% Cabernet Franc	25	Gravel on deep clay	2000
Hosanna	Pomerol	4.5	70% Merlot, 30% Cabernet Franc	25	Gravel, Clay	1500
La Fleur-Pétrus	Pomerol	18.7	90% Merlot, 10% Cabernet Franc	40	Mainly gravelly with some clay	5000
Château Gazin	Pomerol	26	90% Merlot, 7% Cabernet Sauvignon, 3% Cabernet Franc	30 to 50	Gravel and clay, sand	2000
Trotanoy	Pomerol	7.2	90% Merlot, 10% Cabernet Franc	19	Clay gravels and heavy black clay	2100
Bourgneuf	Pomerol	9	90% Merlot, 10% Cabernet Franc	40	Mix gravel and clay	3500
Latour à Pomerol	Pomerol	7.9	90% Merlot, 10% Cabernet Franc	35	Gravel, clay (2/3), clay silt (1/3)	2500
Plince	Pomerol	8.7	72% Merlot, 28% Cabernet Franc	30	Dark sandy soils on ferruginous soil (crasse de fer)	4000

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## TASTING GUIDE

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

For the benefit of simplicity, wines are scored out of 20. We will often use a range of scores (eg 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

# CONTACT US

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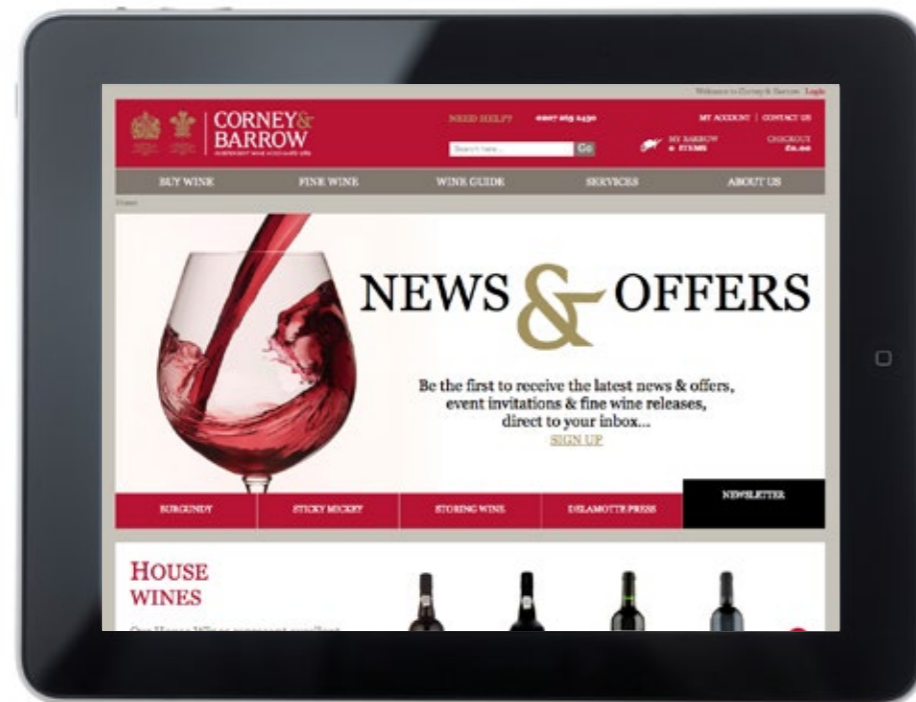
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