



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



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HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



CHÂTEAU TROTANOY

2013 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



“Trotanoy is a sure bet in any vintage. The vineyard is composed of 50% clay and 50% gravel soil. In dry years, the clay retains moisture. In wet years, the gravel drains. Thus, each year at least one parcel is successful. It is like betting on even and odd numbers at a roulette with no zero.”

CHRISTIAN MOUEIX, MAY 2014

A photograph of a vineyard with rows of grapevines and a gravel path. The vines are trained in a traditional cordon and spur system, with dense green foliage. The ground is covered in a layer of dark gravel and fallen leaves. The lighting is soft, suggesting a late afternoon or early morning setting.

CHÂTEAU TROTANOY

Château Trotanoy is indisputably one of Bordeaux's finest estates, a tiny, iconic jewel amongst the rarefied properties of Pomerol.

It has also played a significant role historically, with its well established reputation for quality dating from the end of the 18th century.

The late Jean-Pierre Moueix acquired the property in 1953 and the company he established, Etablissements Jean-Pierre Moueix, now administers and manages the estate, under the stewardship of his successors, son Christian and his grandson 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, offering a diverse and complex blend of *terroirs*.

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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, the rest being black clay. 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 in dry weather to bake absolutely solid 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 became the “Trotanoy” we know today.

In addition to the combination of excellent soils and

sub-soils, the vineyard also enjoys one of the best exposed parts of the Pomerol plateau. The vines, 90% Merlot and 10% Cabernet Franc, planted with a density of 6,200 vines per hectare, survived the 1956 frosts but extensive replanting was deemed necessary in the Seventies and Eighties so the vineyard for some time was younger than the neighbours which had to be replanted after the frosts.

With these younger vines it was perhaps inevitable that the style of this great wine was somewhat lightened for a period. Now of course, these “younger” vines are themselves 30 to 40-years-old; with the profoundly old vine parcels adding to the intensity, it is now fair to say that Trotanoy’s vineyard is at its most perfect in terms of health and supreme quality, reaffirming its reputation for producing wines of power, opulence, sensuality and profound structure.

In 2013 a mere 1000 cases were produced.





VINIFICATION

For 45 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. The winemaking process remains 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.

Trotanoy produces incredible wines with an extraordinarily rare balance between obvious power, richness, concentration and finesse. Whilst often monolithic and almost impenetrable in youth, age offers opulence and broad, generous flavours, always with freshness and balance which lift the power and make Trotanoy one of the greatest of all wines.

2013 VINTAGE REPORT

As recorded in our main Moueix offer, their wines are good in 2013, brightly coloured and inviting.

For me, as we conducted our almost monastic, silent tasting at the end of our week in Bordeaux (a highlight) one wine stood out amongst its peers for its elegance, understated energy and apparently effortless balance – Château Trotanoy.

Producing such a wine in 2013 was, however, anything but effortless.

The growing season has been well-documented, so much so that there has been a lethargic (at best) negativity about the year which is ill-deserved.

Winter had been cool and wet, rather than cold, the only frost at the beginning of December. After a wet start to the year, April was unusual with warm conditions and then properly hot sun, breaking the 30°C mark twice. The vines thrived, despite a later than average bud burst earlier in the month. Sadly May put paid to their exuberance with dull, cool and intermittently pretty wet conditions. All of this slowed down growth and as, unfortunately, the unpredictable, poor conditions extended into June, flowering was uneven, difficult and late with both *coulure* (poor fruit set) and *millerandage* (where the nascent fruit drops off), the first and an important reason for both, a reduced and a late harvest.

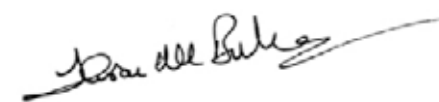
Potential quantities were further diminished when the Moueix team took remedial action to encourage full ripening by pruning out bunches with very few berries in July. They also leaf-cropped, to help balance ripening. Both processes, expensive in man hours, were rewarded with a rather lovely July and August, where warm, often hot, conditions prevailed, with largely cloudless skies – a fact which seems to have passed the gloomy predictions of the armchair prophets.

Given another chance for potential quality, the Moueix sought to give the vines a final boost before harvest, dropping late clusters towards the end of August. All of the remaining energy would go into the most healthy, even fruit and, in fact, the bunches which remained,

ripened well. One final challenge for this ripening, but tender (and therefore fragile) fruit, with thin skins, was the threat of rot, as September was humid. Gambling to a degree, the Moueix held off as late as possible. Generally there is a parcel of Trotanoy, planted on pure gravel, which is the first plot of all the vineyards to be harvested, this year it was second, picked on the 27th September – a warm day with light cloud cover. The rest of the vineyard, on either pure clay or partial clay was delayed until 2nd October. Two troupes of pickers were used to harvest the majority of Pomerol on the 1st and 2nd, including Trotanoy. The 2nd was chosen for the latter, to allow the vines an extra day of dry, hot, beautiful weather. Conditions on the 2nd were also lovely.

Even as they harvested, rigorous sorting, including the use of an optical sorter, further limited the crop. Production was 27 hl/ha and only 65% was selected for the *grand vin*, the remainder sold off in bulk. There will be no L'Espérance de Trotanoy, the second wine.

There may be very little but what little there is looks extremely good – a really surprising result. Edouard Moueix related a rather heart-warming tale to me to offset some of the negative elements in 2013. Fundamental to the core of Château Trotanoy 2013 is a parcel of vines, originally planted in 1976. Bearing very little fruit and looking generally pretty despondent, the old vines were destined to be grubbed up, having outlived their usefulness. Just as the decision had been made, a couple of years ago, a stay of execution was granted and vineyard manager Arnaud de Lamy tried his hand at reorganising the plot, reviving everything, re-wiring and raising the canopy. Last year had already shown some improvements and 2013 saw some amazing results – bravo Arnaud!



ALISON BUCHANAN
June, 2014



TASTING NOTE

By Adam Brett-Smith

2013 CHÂTEAU TROTANOY

This is one of the three greatest wines in Pomerol and therefore one of the greats of Bordeaux. In the 1960s and 1970s it was THE rival of Pétrus and now once again after a replanting programme in the early 1980s it is a worthy rival to that great estate. Yes, I love this wine and yes, once again, in a deliberate distancing from this emotion my score may be conservative.

Dense, brooding ruby colour. The wine has a dark, almost meaty perfume, rich and swelled with fruit both profound and eerily approachable. The palate has that 2013 at its best hallmark – an effortless silken density and here beautifully layered with a supple but dark structure, fine flowing concentration and length. I scribbled ‘powerfully lazy, majestic actually’ at the end of my notes and tasted this wine three times in corroboration. Very, very good indeed and my equal highest score on the Right Bank.

Corney & Barrow Score 17 - 18
Recommended drinking from 2020 - 2025+

£620/Case of 6, in bond UK
£630/Case of 3 magnums, in bond UK
£480/Case of 1 double magnum, in bond UK



ALLOCATION PROCESS

We are often asked by customers for guidance on the quantities they should order.

It is highly likely that, due to the huge increase in demand for this wine over recent years, we will have to allocate. 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 the rarer wines. Should you be interested in buying any of these wines, please contact your salesperson, who will be able to help you.

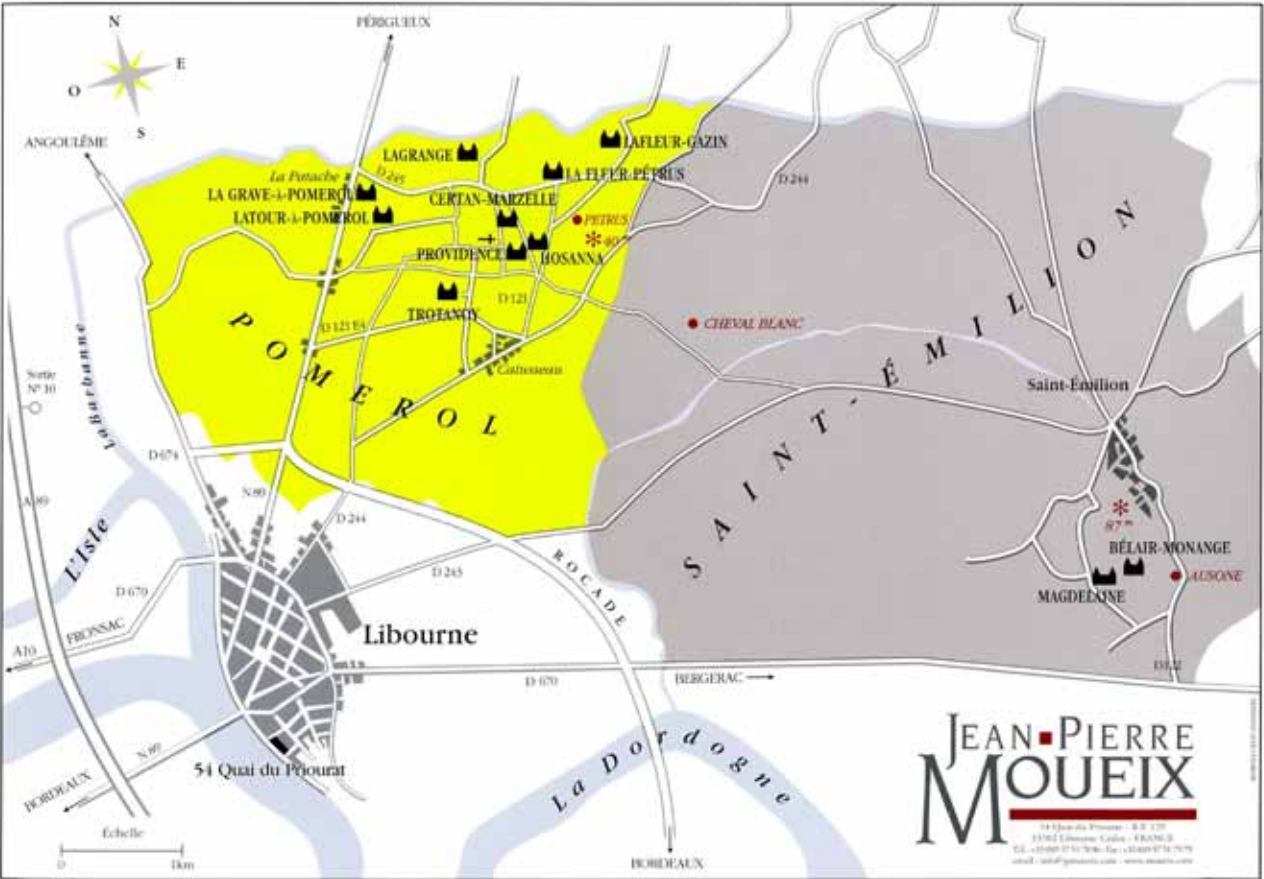
1. The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
2. This wine is bought on the clear understanding that it will be stored and delivered in the UK only.
3. Should you wish to sell the wine in the future, do please offer 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.
4. Priority will be given to Ets. Jean-Pierre Moueix and Corney & Barrow's best, most loyal and most regular customers.

May we please have your order by Monday 30th June 2014.

Allocations will be completed by Friday 4th July 2014. Confirmation of order will be through receipt of invoice and the wine will be delivered or put into your reserve on payment.

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

MAP



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.

- 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, eg. Villages, Premier Cru, Grand Cru. A definitive score of a young wine is almost impossible.

We usually offer a spread (eg. 14 - 16) that relates to a potential to achieve a higher mark. A '+' adds further to that potential.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes.



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