



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



BY APPOINTMENT TO  
HIS MAJESTY THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON

CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780



CHÂTEAU TROTANOY

2014 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“Trotanoy produces incredible wines with an  
extraordinarily rare balance between obvious  
power, richness, concentration and finesse.”*

ALISON BUCHANAN



# HISTORY

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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 18<sup>th</sup> century.

The late Jean-Pierre Moueix acquired the property in 1953 and the company he established, Établissements Jean-Pierre Moueix, now administers and manages the estate, under the stewardship of his successors, son Christian and his grandson Edouard Moueix.





# THE VINEYARD

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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, 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.

Decades have passed since significant re-planting and a high proportion of old vines prevail, producing intensely concentrated fruit. Today 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.

On average only 12,000 bottles are produced per year.





# 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 Établissements 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.

# 2014 VINTAGE REPORT

As recorded in our main Moueix offer, we believe that that success of The Moueix wines in 2014 comes down to care in the vineyard allied to gentle extraction in the cellar.

Having produced a robust harvest with good fruit, tannins, acidity and potential alcohol the challenge was to balance all of these elements – achieved by a light-handed touch. A longer maceration than usual, temperature control and pumping over all contributed to the harmonious Trotanoy we tasted early in April.

In 2013/2014 the winter was both mild and wet – the second wettest in 50 years. Spring started early with precocious budbreak recorded on the 23<sup>rd</sup> April in Pomerol – all promising thus far – but then May was rather cool and damp before a brief rise in temperatures facilitated flowering. Early June also proved to be fair so that flowering lasted but a week.

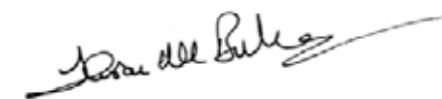
Sadly, anyone who opted for a holiday in France last year will be well aware that there was not much summer in reality. July provided the hottest day but then summer went into full retreat with rather grey, humid conditions and staggered thunderstorms. Such a situation is perfect for vines eager to produce greenery rather than grapes. Bud-thinning and cluster reduction were the order of the day and, later, crop-thinning and leaf-stripping on both sides were required.

*Véraison* (when the grapes change colour) was protracted, beginning the 25<sup>th</sup> July and ending 11<sup>th</sup> August. Late in August the region enjoyed the revival of a season lost, the start of a prolonged Indian summer.

Sustained high pressure brought lovely weather with glorious sunny days and cool nights – perfect conditions. A great authority in these matters, Bill Blatch reports in his excellent report for the *Union des Grands Crus*, that the period from the end of August until the end of October was “the longest Indian summer of all time”. Certainly it was the third driest September of the past century, and also the third hottest.

Harvest was deliberately protracted and, at Château Trotanoy, the deep clay allowed for a long maturation period and a resulting aromatic and tannic potential. Picking began on the 24<sup>th</sup> September and was completed on the 4<sup>th</sup> October, with 40hl/ha production.

Only the best possible fruit made it into the cellar, after the rigours of optical sorting. As noted above, a healthy, ripe harvest had a longer maceration than usual, the temperature held at 28°C, allowing for quintessential Moueix style, dense, aromatic, balanced and elegant.



ALISON BUCHANAN  
June, 2015

# TASTING NOTE

By Adam Brett-Smith

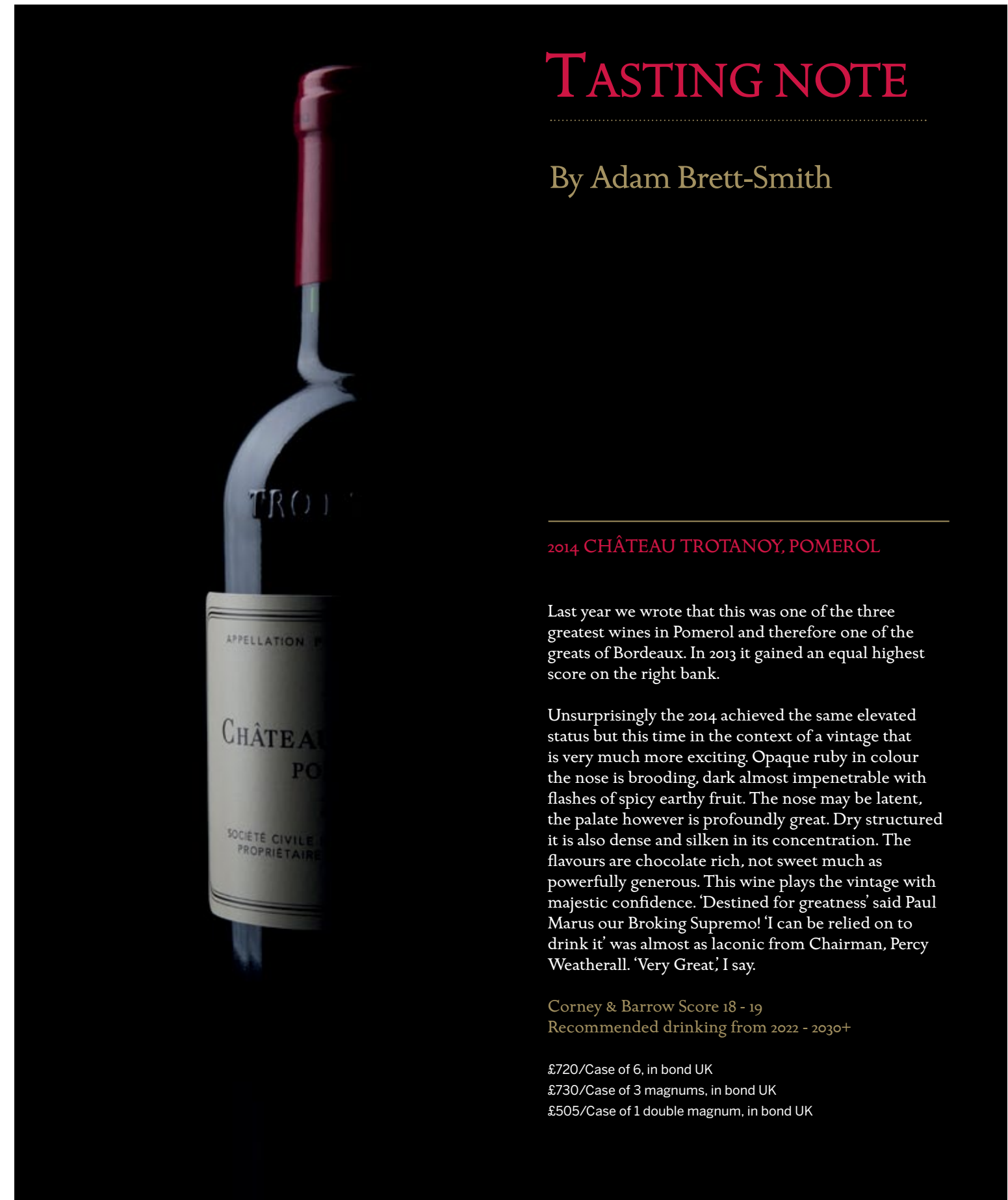
## 2014 CHÂTEAU TROTANOY, POMEROL

Last year we wrote that this was one of the three greatest wines in Pomerol and therefore one of the greats of Bordeaux. In 2013 it gained an equal highest score on the right bank.

Unsurprisingly the 2014 achieved the same elevated status but this time in the context of a vintage that is very much more exciting. Opaque ruby in colour the nose is brooding, dark almost impenetrable with flashes of spicy earthy fruit. The nose may be latent, the palate however is profoundly great. Dry structured it is also dense and silken in its concentration. The flavours are chocolate rich, not sweet much as powerfully generous. This wine plays the vintage with majestic confidence. ‘Destined for greatness’ said Paul Marus our Broking Supremo! ‘I can be relied on to drink it’ was almost as laconic from Chairman, Percy Weatherall. ‘Very Great,’ I say.

Corney & Barrow Score 18 - 19  
Recommended drinking from 2022 - 2030+

£720/Case of 6, in bond UK  
£730/Case of 3 magnums, in bond UK  
£505/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 Thursday 25<sup>th</sup> June 2015.

Allocations will be completed by Tuesday 30<sup>th</sup> June 2015.  
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.

## 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.

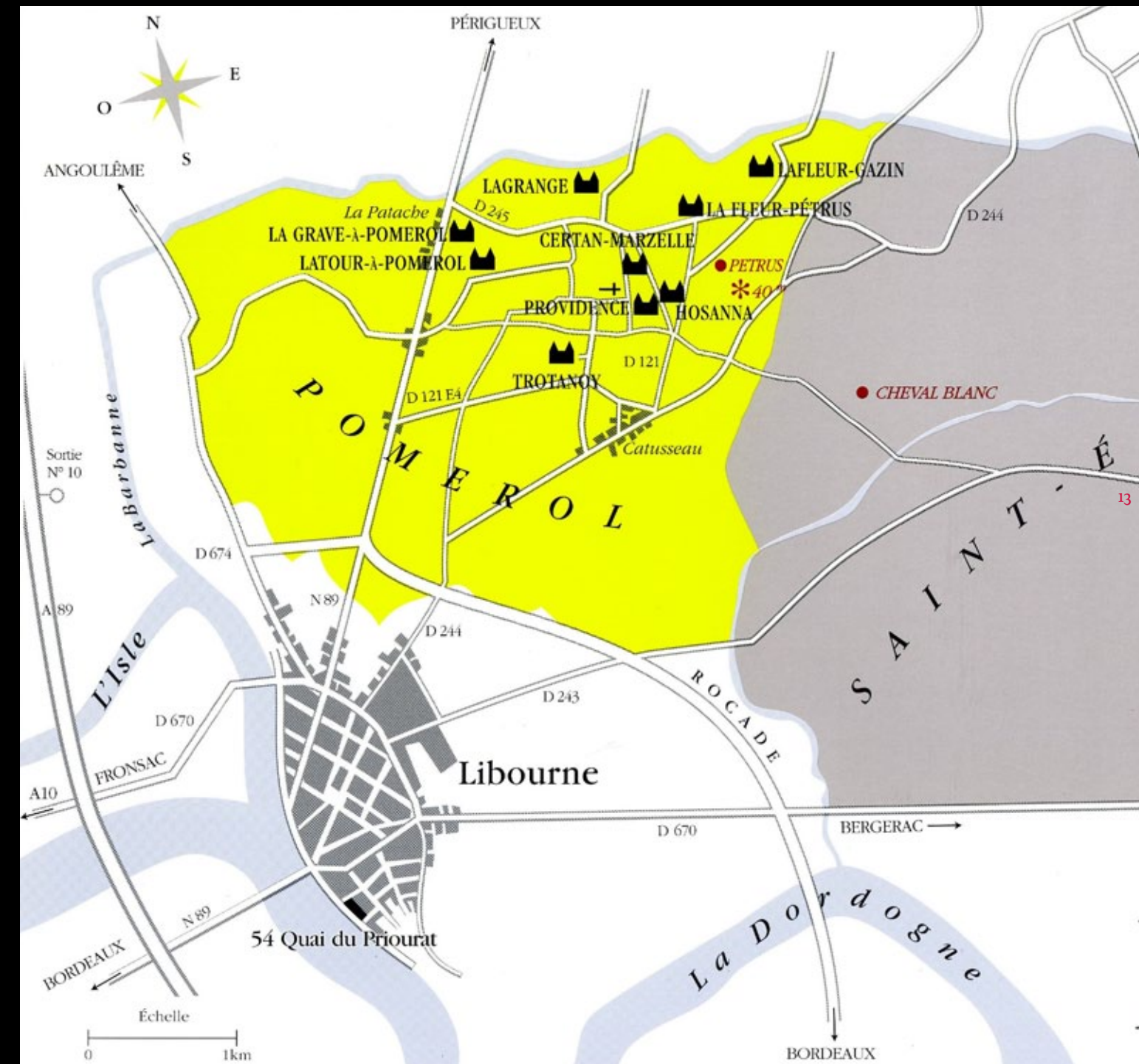
Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

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.

# MAP



# TO ORDER

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