



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



BY APPOINTMENT TO
HIS HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
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**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS - 1780



CHÂTEAU TROTANOY

2015 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



“Severe drought in early summer 2015 provoked a high level of tannins. Trotanoy could have been ‘Trotannic’, but the tannins were ripe and their extraction perfectly controlled.”

CHRISTIAN MOUEIX

HISTORY



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, Établissements Jean-Pierre Moueix, now administers and manages the estate, under the stewardship of his successors, his 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 Pomerol plateau, between the church of Pomerol and the village of Catusseau, offering a diverse and complex blend of *terroirs*.

6 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. 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*.

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 20,000 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.

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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 Muriasco. 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 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.



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2015 VINTAGE REPORT

10 This may well become a legendary Trotanoy and is certainly one of the wines of the vintage. One third party commentator gave it a perfect score (C&B has yet to do this with any of its wines) but all agree that it is one of the greats and that Pomerol is the “sweet spot” in 2015.

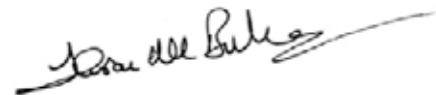
Trotanoy's quality lies in a combination of factors. The dense soil structure in parts, eerily similar to Pétrus, the perfect age of the deep rooted vines, the tiny production and above all the relentless, unremitting husbandry of the vineyard all contributes of course. Trotanoy is in its own sweet spot however, to which the quality of 2015 is merely the jewel in the crown. It is, as the tasting note suggests, a rather magnificent jewel.

We interviewed Christian Moueix in the vineyard. There was something of a wind blowing but the background to 2015 is fascinating and we recommend viewing it on the Bordeaux hub on our website:
www.corneyandbarrow.com/bordeaux

Overall, 2015 was remarkable for both its heat and dryness, conditions refreshed, only intermittently, by just sufficient rain to avoid dramatic hydric stress... Although

when Adam Brett-Smith made his habitual tour in August, some of the vines generally were suffering a little. Not at Trotanoy, whose moisture retaining soil relished the conditions having already enjoyed an excellent flowering at the end of May/beginning of June. A really hot July slowed growth but astute canopy management – ensuring enough leaf to protect the grapes and keep them photosynthesized – allowed the grapes to change colour (*véraison*) by the end of July.

August continued to be beautiful, hot and dry with slightly cooler weather in September and just the right amount of rain falling before harvest to release the final elements of ripeness, without compromising what appeared to be a profound quality. And so it proved. There is a depth of colour, of power, of richness and yet of refinement that make this a very great wine indeed.



ALISON BUCHANAN
June, 2016

TASTING NOTE

By Adam Brett-Smith

CHÂTEAU TROTANOY, POMEROL

Unquestionably one of the wines of the vintage and about as perfect an illustration of why 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 & Barrow Score 19
Recommended drinking from 2022 - 2030+

£975/Case of 6, in bond UK
£985/Case of 3 magnums, in bond UK
£685/Case of 1 double magnum, in bond UK





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.

ALLOCATION

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.

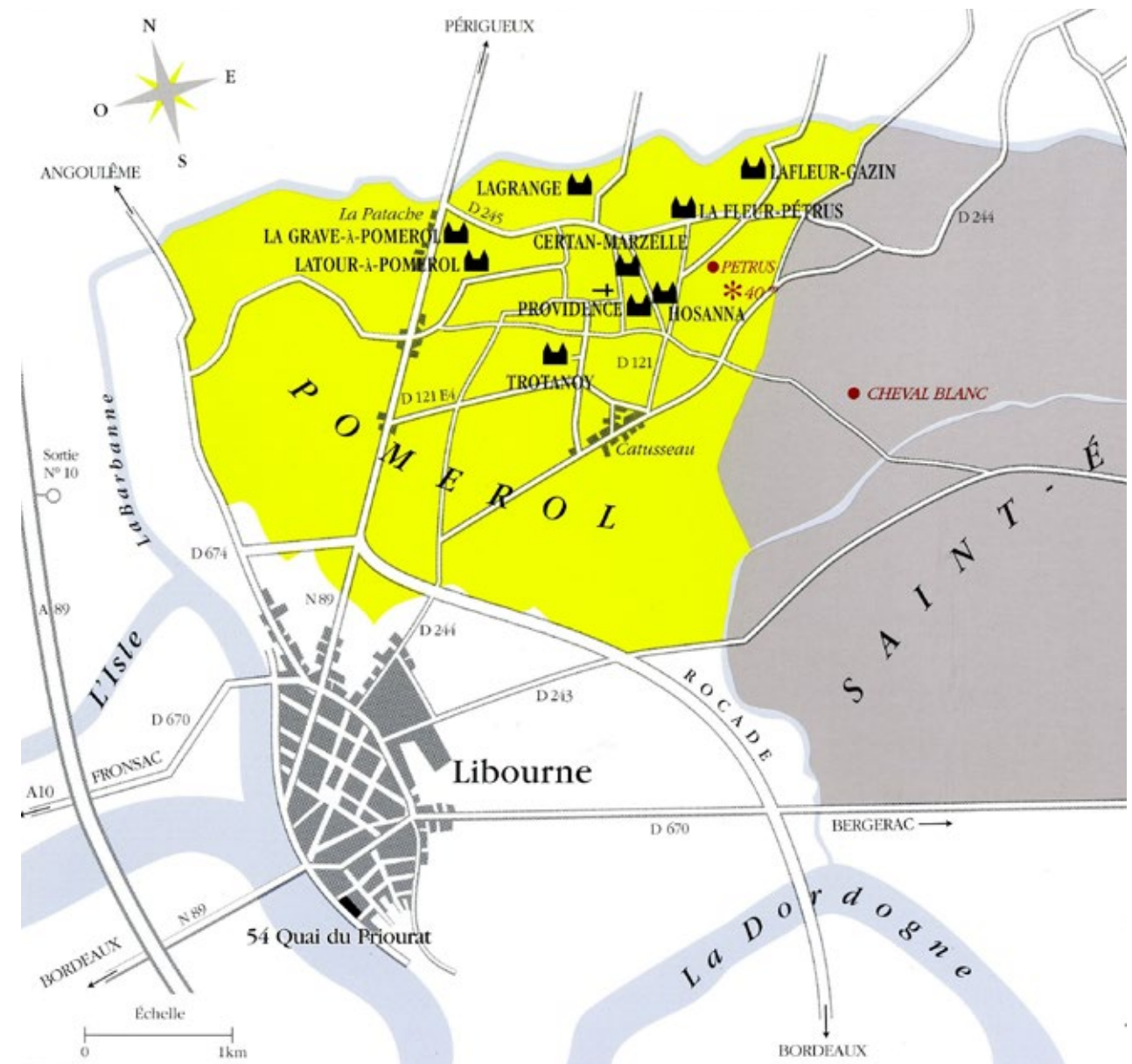
1. The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
2. This wine is bought on the clear understanding that it will be stored and delivered in the UK only.
3. Should you wish to sell the wine in the future, do please offer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

May we please have your order by Thursday 7th July 2016. Allocations will be completed by Tuesday 12th July 2016. Confirmation of order will be through receipt of invoice and the wine will be put into your reserve on payment.

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



MAP



VINEYARD HOLDINGS 2015 VINTAGE

Wine Appellation	Size (hectares)	Grapes	Average Age Vine (yrs)	Soil	Average Production (doz)
Trotanoy Pomerol	72	93% Merlot, 7% Cabernet Franc	35	Clay gravels and heavy black clay	1667



TO ORDER

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