



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

ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE, EN PRIMEUR



ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

*“In taming the excesses of mother nature,
man was able to produce some
extraordinary wines in 2010”.*

Christian Moueix, March 2011



Christian and Edouard Moueix



Château Bélair-Monange, St-Emilion

ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

REVERSE OF THE COIN

Time: 10:30am Saturday April 9th 2011. Location: Ets. J-P Moueix headquarters, Quai de Priourat, Libourne. Weather: high pressure, 25°C and rising, flawless sky. It had been a long week and this tasting, now traditionally on a weekend, is a tranquil end to a week of rivalry and competition, gossip and innuendo. The calmer waters of the nearby Dordogne river framed the occasion perfectly. The resonance way of peerless concentration as the six strong Corney & Barrow tasting team glided noiselessly down and around the row of unmarked bottles – like so many toy soldiers – in a ninety minute flow of absolute concentration. Momentarily I paused to marvel both at this strange, orbit – like dance of my colleagues, eerily, instinctively making space for each other's thoughts and movements, and the bridled patience and eloquent tact of EPKW* who, having tasted quickly took himself outside doubtless distracted both by the uncharacteristic silence of those same colleagues and the more daunting prospect of identifying the wines to be served blind at lunch afterward.

The result of all these seemingly ponderous deliberations? Well, the wines are outstanding, the black to the white of 2009, the reverse of that great coin with little or none of the debauched, effortlessly rich, carelessly majestic grandeur of that wonderful vintage. 2010 is great here, but in an uncompromisingly different way – the hallmarks of this vintage are concentration, high alcohol, awesome purity and intensity, dense but burnished tannins and an eerie combination of soaked power with astonishing freshness and elegance.

On my customary day out with Christian Moueix earlier in August 2010 we trawled through his vineyards (and his neighbours') in both Pomerol and St-Emilion. It is a brilliant time to gauge the potential quality of the crop as it begins its "final approach" before harvest 4-6 weeks later. On August 11th we were looking at a good, possibly very good vintage, albeit of irregular ripening as a result of uneven spring weather. Christian took me through the growing season which had begun with a cold, snowy winter that had delayed budbreak, a largely dry March (which nevertheless dumped several inches of rain at the end of the month) and the driest April since 2003. June was the problem month, highly changeable with above average rain and consequently variable fruit set (*coulure*).

The first of the great changes in the weather pattern came on June 19th, which heralded a totally dry and hot spell that extended deep into July with temperatures regularly between 25°C and 34°C (77°F - 93°F). It was during this time that the Moueix team initiated the first of many crop selections and thinning processes, not only to excise potentially unripe berries but also to maximise the crop's ability to ripen as hydric stress and consequent slow growth

threatened. Warmth and above all dryness now became absolute, forcing the vineyards to delve where possible into the water table replenished by the significant rainfall of the last ten days of March, moderated in early April and of course heavy again until the June 19th. Nevertheless the crop was already reduced and the continuing dry conditions both concentrated and reduced the berries.

August, so often the critical month, was incredibly dry but not particularly hot until the 10th when temperatures began to rise inexorably and above all the sun began to shine bright and clear. This was the second defining marker of this extraordinary year – the first was its dryness – and the third followed almost immediately, with the advent of extraordinarily cool nights which simultaneously concentrated the flavours and rested the berries. Temperatures which had regularly risen above 30°C (86°F), with a high of 36.6°C (97.8°F) on the 21st and 36.7°C (98°F) on the 26th during the day, dropped beautifully at night to between 10.7°C (51.2°F) and 20°C (68°F). Greatness dawned and September, wonderfully dry and above all sunny, finessed it with the further bonus of exceptionally fine weather in October.

Harvesting began in Pomerol on September 22nd and St-Emilion with its colder, denser soils on October 2nd and was completed on October 3rd and 9th respectively, the whole in glorious conditions. The latest optical sorting tables were used to further select only perfect berries, but – and it is a big but – the crop is small with lower quantities than either 2009 or 2008 and an overall yield of 30hl/ha for wines that are extraordinary.

Inevitably therefore, demand will be intense and we urge customers, particularly newer, younger ones to focus on the less expensive wines which are really brilliant – Barrail du Blanc, Songes de Magdelaine, Lagrange, L'Hospitalet de Gazin etc which themselves sell out fast. As always priority will be given to customers who have been consistent in their historic support with both these wines and to the so-called lesser vintages.



Adam Brett-Smith
May 2011

*Chairman, Percy Weatherall



CHATEAU
MAGDELAINE
PREMIER GRAND CRU CLASSE

ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

TASTING GUIDE

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.

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.

HOW TO ORDER

We are often asked by customers for guidance on what they should write in the quantity columns on the order form. Given that all of the Châteaux's wines are allocated due to the demand, all orders have to be scaled back from what is requested on the order form.

Our suggestion is that you simply order what you would ideally like to receive.

ALLOCATION PROCESS

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 as outlined in the introduction.
4. 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.
5. Priority will be given to the 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.

May we please have your order by close of business on **Friday 3rd June 2011**.

Allocations will be completed by **Thursday 9th June 2011**. Confirmation of order will be through receipt of invoice and the wines will be delivered or put into your reserve 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.

ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

TASTING NOTES

SAINT-ÉMILION

CHÂTEAU BARRAIL DU BLANC, GRAND CRU

Corney & Barrow score 17

This tiny three hectare estate in St Sulpice de Faleyrens fights way, way above it's weight in 2010 as if jockeying for recognition among its grander mates in the Moueix stable. Dark, opaque ruby colour, this has a delectable, earthy, cold black fruit nose, a freshly rich, well extracted palate and a sweet, pure long finish. Will repay but not require long cellaring. C & B bought well over half the crop in 2010, which says it all...

Recommended drinking from 2013-2016

£155/case of 12 bottles, in bond UK

Grape varieties: 70% Merlot, 30% Cabernet Franc

Vineyard size: 3 hectares

Average production: 1,500 cases

LES SONGES DE MAGDELAINE, GRAND CRU

Corney & Barrow score 17-18

The wines made from young vines of 1st Growth Château Magdelaine are one of the great value buys in St-Emilion. The colder, denser soils of this vineyard relished the dry conditions of 2010 and Songes offers a deep, ruby colour, a broad, purely fruited, gently ripe nose and a palate that balances impeccably a chewy, dense structure with classically styled, elegant extraction, silky and sweet to a generous finish.

Recommended drinking from 2013-2018

£275/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: Young vines of Magdelaine

Average production: 1,000 cases

CHÂTEAU MAGDELAINE, 1ER GRAND CRU CLASSÉ

Corney & Barrow score 17-18

The insider's choice of the great 1st Growths which, despite its uniquely high Merlot content (90%) almost always produces a brooding, backwardly rich wine that opens slowly to reveal one the genuinely hidden jewels of St-Emilion. A lovely wine in 2010, with a firm, ruby colour and a latently plump perfume of sonorously old vine fruit, dense and creamy. The palate is silkily extracted, structured and chewy for sure, but with lovely layers of fresh silky fruit and a measured, classical finish. Very good wine indeed.

Recommended drinking from 2017-2025

£640/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: 11 hectares

Average production: 2,500 cases

CHÂTEAU BÉLAIR-MONANGE, 1ER GRAND CRU CLASSÉ

Corney & Barrow score 18-19

Sporting Albrecht Dürers' angel on the new label to link the recent purchase (summer 2008) with the wife of Jean Moueix and mother of Jean-Pierre Moueix – Adèle Monange (1887-1972) – this ancient vineyard now bears the responsibility of once more producing one of the greatest wines in St-Emilion – a task readily embraced by Jean-Pierre's grandson Edouard. The 2010 is another noble wine, slightly deeper in colour than Magdelaine and with a pure, high toned black fruited nose, subdued and subtle. The palate is supremely elegant which perhaps shrouds the profundity and generous, silky fruits. The tannins although prodigious are very, very fine grained. Sustained intense finish of real length.

Recommended drinking from 2017-2025

PRICE TO BE RELEASED

Grape varieties: 85% Merlot, 15% Cabernet Franc

Vineyard size: 12.8 hectares

Average production: 1,500 cases

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)



These wines are released en primeur. All prices are quoted in bond UK

ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

TASTING NOTES

POMEROL

CHÂTEAU LAGRANGE

Corney & Barrow score 17-18

This is a delectable Pomerol lying due north of Château Trotanoy and north east of Château La Grave with whom it shares some of that eponymous gravel soil. Opaque, deepest ruby in colour, this wine possesses a spicy, arterial, inky nose with a silky rich palate, seductively plump, a rich density and fine concentration to the finish. A lovely Lagrange.

Recommended drinking from 2013-2018

£285/case of 12 bottles, in bond UK

Grape varieties: 95% Merlot, 5% Cabernet Franc

Vineyard size: 4.7 hectares

Average production: 2,000 cases

L'HOSPITALET DE GAZIN

Corney & Barrow score 17-18

This is the second wine of an ancient property, the immediate neighbour of Pétrus (to whom it sold 9 acres in 1969) and owned by the charmingly courteous de Baillencourt family from whom, via Ets. J-P Moueix, we hold the UK exclusivity. It is a happy relationship born of great wine and great value for Pomerol. A full ruby colour, the nose offers sweet, butter scotched, toffee red fruit and the palate is beautifully extracted with deep, ripe tannins, full, gently rich, generous flavours and a lively, long, elegant finish. Super wine.

Recommended drinking from 2013-2018

£325/case of 12 bottles, in bond UK

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

Corney & Barrow score 18.5

Alas no second wine this year, so small was the crop in 2010, but what a wine this is. From its pure gravel soil it has produced a wine of deep, bright ruby colour and a gorgeously ebullient nose of profound red fruit, arterially plump, cedary and stylishly fat. Silky on entry, La Grave is effortlessly extracted with generous, supple flavours and a freshly rich, insinuating length. Lovely wine.

Recommended drinking from 2013-2026

£375/case of 12 bottles, in bond UK

Grape varieties: 85% Merlot, 15% Cabernet Franc

Vineyard size: 7.9 hectares

Average production: 2,000 cases

CHÂTEAU BOURGNEUF

Corney & Barrow score 17.5

This is a property to watch, beautifully sited on great *terroir* just west of Château Trotanoy. Opaque ruby in colour, this is sweetly perfumed, with creamy, bright black and red fruits and a hint of toffee. The palate goes beyond the traditional, rather four square quality of previous vintages to offer darkly rich, meatily extracted flavours of profound structure with chewy but balanced tannins and a well concentrated, sustained length. Fine, fine effort.

Recommended drinking from 2016-2020+

£325/case of 12 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: 9 hectares

Average production: 3,500 cases

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)



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ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

TASTING NOTES

POMEROL

CHÂTEAU CERTAN MARZELLE

Corney & Barrow score 17.5

Made from 100% Merlot from the iconic Hosanna vineyard, this is a “heart on sleeve” wine with a dense, ruby colour, a spicily intense perfume of sherberted dark fruit and a palate that is creamily hedonistic, dense, chewy with terrific fresh, generous flavours and fine length. Absolute pleasure.

Recommended drinking from 2013-2018

£475/case of 12 bottles, in bond UK

Grape varieties: 100% Merlot

Vineyard size: 2 hectares

Average production: 850 cases

CHÂTEAU LATOUR À POMEROL

Corney & Barrow score 17-19

On this day (high pressure weather, always good for tasting) I was ambivalent about this wine but only in the sense that I couldn't quite make up my mind whether this was simply a very good Latour or potentially a great wine, hence the score. What is certain is that this is a great, even fabled vineyard immediately south of Château La Grave and north-west of the Château Trotanoy with a string of legendary vintages behind it that rivals Pétrus itself. Opaque, black ruby colour. The nose is subdued, mysterious with only flashes of earthy, creamy black fruit, fresh, pure, elegant. The key perhaps is in the palate which has an intricately layered, silken density subtly rich even profound, with a startling freshness and purity and fine, fine concentration to the finish. This one will merit careful watching.

Recommended drinking from 2016 – 2022

£350/case of 6 bottles, in bond UK

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vineyard size: 7.9 hectares

Average production: 2,500 cases

CHÂTEAU GAZIN

Corney & Barrow score 18

The Grand Vin is, as expected, head and shoulders above its second wine, indeed this is an effortlessly great Gazin that manages to combine approachability with profundity through almost flawless balance. Dense ruby in colour, this has a perfume of spicy leather, sweet, pure red fruits and a tarry, toffeed richness. The palate is supple and ripe with a chewy density, a measured, effortless (that word again) extraction, broadly generous flavours but with a concentration and intensity to the finish that bely the easy grace of this wine. Super.

Recommended drinking from 2015-2023+

£575/case of 12 bottles, in bond UK

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

Vineyard size: 24 hectares

Average production: 8,000 cases

CHÂTEAU LA FLEUR-PÉTRUS

Corney & Barrow score 18

Currently the home of Edouard and Kelley Moueix, this property does not appear to have put a foot wrong since its acquisition of the superfine deep gravelled Le Gay vineyard in 1995. A brilliant effort in 2010 and with a bright glittering ruby colour, this offers an intense perfume of inky, creamy red and black fruits and a palate that is so purely flavoured with lush, silky fruits, rich concentration, beautiful extraction and a long, long finish. Great wine.

Recommended drinking from 2017-2025+

PRICE TO BE RELEASED

Grape varieties: 80% Merlot, 20% Cabernet Franc

Vineyard size: 13.5 hectares

Average production: 3,400 cases

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)



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ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

TASTING NOTES

POMEROL

CHÂTEAU HOSANNA

Corney & Barrow score 18.5

Culled from the finest plot of the old Certan-Giraud vineyard just south/south-west of Pétrus, this tiny 4.5 hectare vineyard has acquired something of an iconic reputation, regularly referred to as “the Cheval Blanc of Pomerol”. It lies just south-west of Pétrus but offers a completely different style from its deep bedded gravel soil. Opaque ruby in colour, the nose shows profound, pure, dark, fresh, almost zesty fruit. The palate finesses this profundity with elegantly supple, dense, concentrated flavours which are superbly refined and layered. This is a richly powerful Hosanna that dances beautifully.

Recommended drinking from 2016-2025+

PRICE TO BE RELEASED

Grape varieties: 70% Merlot, 30% Cabernet Franc

Vineyard size: 4.5 hectares

Average production: 1,500 cases

CHÂTEAU CERTAN DE MAY

Corney & Barrow Score 18

We noted that already by 2008 this ancient property’s legendary reputation was beginning to climb inexorably back into focus, and the 2010 continues that trend. Opaque, black ruby colour. The nose is fabulous, creamily rich with pendulously ripe black fruit, sappy and succulently sweet. The palate is concentrated and dense with a measured structure, superfine and prodigious tannins and a spicy, chewy finish which is sustained and powerful. Very, very good.

Recommended drinking from 2018 to 2029

PRICE TO BE RELEASED

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

Vineyard size: 5 hectares

Average production: 2,000 cases

CHÂTEAU TROTANOY

Corney & Barrow Score 19-19.5

“Clearly rather a good wine” was the laconic observation of EPKW* as the Corney & Barrow team reached the qualitative summit of our 2010 Tasting. This great property has, over the last 5 years, quietly but with the most profound authority re-acquired its iconic greatness of a generation ago with a wine that may yet rival the legendary 1975. In 2010 it has taken itself to the very limits of what was possible in this extraordinary vintage with an opaque darkest ruby colour and a soaked, fruitcaked, spicy profundity to the nose. This is an immensely powerful Trotanoy whose density and sonorous concentration is nevertheless balanced by a purity and almost awesome freshness. The flavours coat the palate with an almost surreal concentration and majestic length. Truly profound.

In deference to the extraordinary quality of this small estate now at in its finest state for a generation and our privileged position as exclusive agents in the UK we will be making a separate, unique offer of Château Trotanoy later in the campaign. This tasting note is for information only.

*Chairman, Percy Weatherall

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

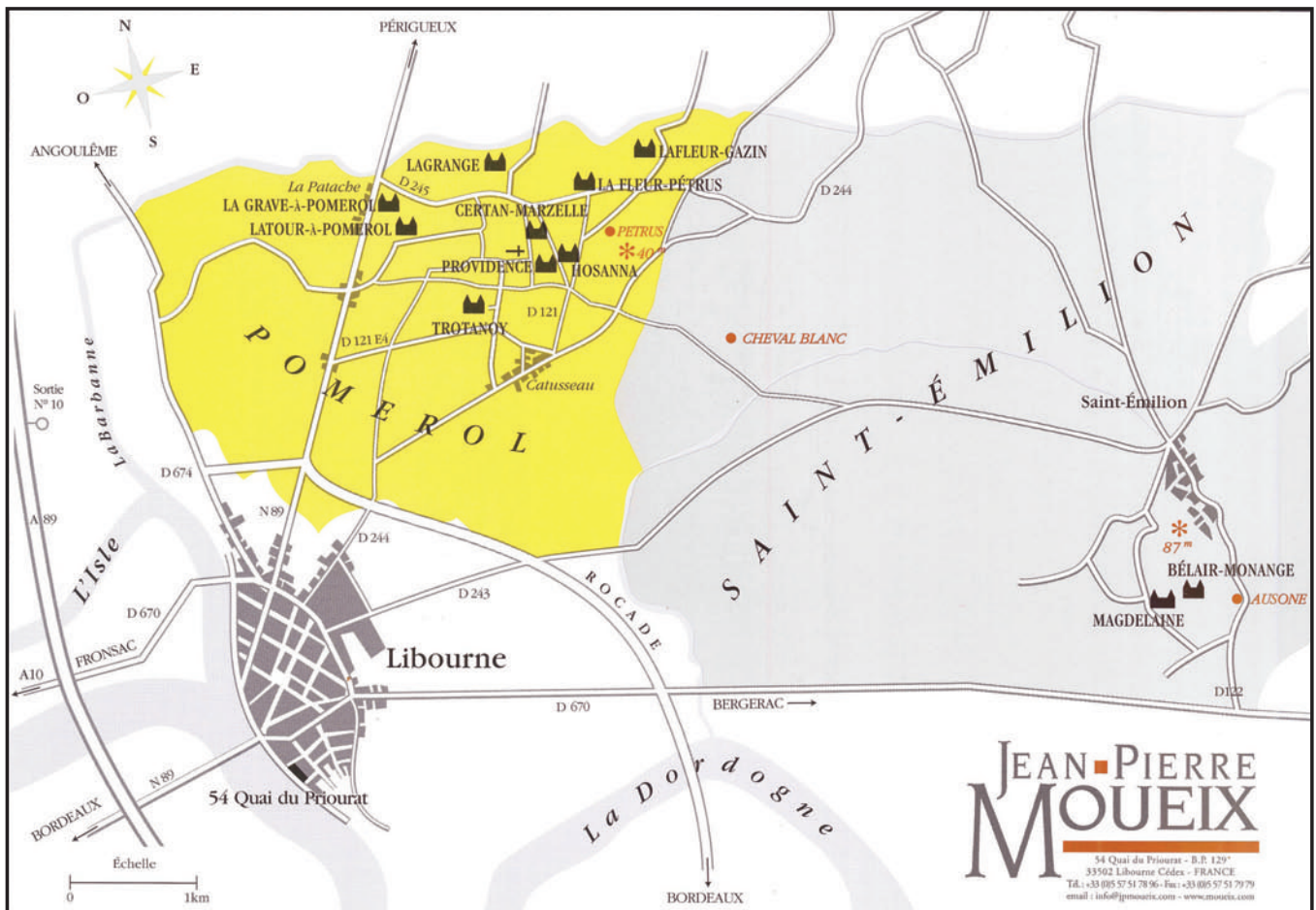


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ETS. JEAN-PIERRE MOUEIX

2010 VINTAGE

MAP OF ETS. JEAN-PIERRE MOUEIX PROPERTIES





Château La Grave à Pomerol

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