



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



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INDEPENDENT WINE MERCHANTS-1780

# CHÂTEAU TROTANOY

2016 VINTAGE EN PRIMEUR

TROTANOY

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“I would hop on a plane and travel the world to have a sip of an ancient Château Trotanoy. It is one of Pomerol’s most bewitching wines... when I asked local winemakers to name the wine they aspire to, the wine that typifies Pomerol, there was one answer: Trotanoy.”*

NEAL MARTIN, POMEROL, 2012



## HISTORY

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The 1868 edition of *Bordeaux et Ses Vins* by Cocks and Féret ranks Trotanoy second in Pomerol, behind Vieux Château Certan and ahead of Petrus.

Parts of the original estate were sold off over the years, one notable parcel forming the core of what is now Château Latour à Pomerol, until by 1908, the holdings had been reduced by around a third. One of the beacons of nineteenth century Pomerol spent the first half of the twentieth in a somewhat diminished state.

Enter Jean-Pierre Moueix, who acquired Trotanoy in 1953.

His son Christian and grandson Edouard Moueix, at the helm of Établissements Jean-Pierre Moueix, now run the estate. Seven decades of patient shepherding by the Moueix family and the nurturing of long-time winemaker Jean-Claude Berrouet have allowed Trotanoy to regain its pre-eminence. As third party acclaim and, more importantly, tasting shows, Trotanoy is now back in the position its hallowed *terroir* warrants.



# THE VINEYARD

The row of cypress trees leading from the road to Château Trotanoy is a Pomerol landmark, one of the points of reference your eye scans for across the otherwise flat plateau.

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What makes Trotanoy different is immediately obvious when you step into it. The crunch of white pebbles underfoot makes it feel more stony beach than vineyard (or more Châteauneuf than Bordeaux?), whilst in summer, the intense reflected light is almost unbearably dazzling. The stones act as a store of heat, which help protect against frost.

Beneath the pebbles is clay, which means the soils tend to bake solid in dry weather into, in Edouard Moueix's words, "an almost concrete-like hardness". When wet, they become treacherously slippery. Little wonder that the etymology of 'Trotanoy' is 'Trop ennui' – 'too much', 'too difficult'.

There are 7.2 hectares of vines here, planted partly on the plateau, partly on a west-facing slope. There is more gravel at the top of the slope and progressively more clay as you descend. The subsoil comprises more gravel, sand and then a rock-hard layer of iron-rich soil,

Pomerol's famous *crasse de fer*.

The map to the right was drawn by Kelley Moueix, Edouard's wife\*. As it shows, the vineyard is comprised of six parcels. La Marinette lies to the south-east of the château, towards Le Pin. The driveway with its cypress sentinels is flanked by Entrée Gauche and Entrée Droite. Along with La Marinette, these are the nerve-centre of the estate, planted predominantly with Merlot and benefitting from some of the deepest gravel soils in Pomerol, particularly Entrée Gauche. To the north-west of the château lie Le Hangar and Les Argiles, the latter, as the name suggests, the estate's most clay-heavy parcel. The final plot is La Piscine, behind the château, in the direction of Latour à Pomerol.

The last significant re-planting was a parcel of Merlot in 2002. Old vines prevail, the average age being 35 years. The plantings are 90% Merlot and 10% Cabernet Franc. On average, only 20,000 bottles are produced per year.

\* It is reproduced here by kind permission of Neal Martin, Wine Journal Publishing and Kelley Moueix.



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## VINEYARD HOLDINGS 2016 VINTAGE

Size (hectares)	Plantings	Average Vine Age (yrs)	Soil	Average Production (doz)
7.2	90% Merlot, 10% Cabernet Franc	35	Clay, gravel and heavy black clay	1670



# THE CELLAR

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*“There will be no miracles here.” \**

The Trotanoy magic happens in the vineyard. If the cellar had a catchphrase, this would be it.

Of course, minimal intervention requires a watchful eye and nerves of steel. The admirably hands-off winemaking at Trotanoy was put in place by the great Jean-Claude Berrouet, who over five decades made some of the most legendary Pomerols, including at Trotanoy and Petrus.

Jean-Claude's last complete vintage at Trotanoy was 2006, when he was succeeded as technical director for Établissements Jean-Pierre Moueix by Eric Murisasco, the current incumbent. Eric had worked as cellar master alongside Jean-Claude since 1993, meaning continuity was and is assured.

The grapes are sorted and fully de-stemmed, before a 20 day fermentation and maceration in temperature-controlled concrete vats. This is followed by 20 months' ageing in French oak barrels, 40-50% of which are new. The wines are fined with egg whites and there is no filtration.

As with all Bordeaux at this level, but perhaps particularly so with Trotanoy, bottle ageing is a prerequisite. In many ways this is an extension of the work which starts in the cellar. This is a wine which demands patience, but repays it handsomely.

\* ...as ascribed to a medieval king of France and reimagined more recently by the Scottish artist Nathan Coley.



# 2016 VINTAGE REPORT

*Whilst the 2016 season may be remembered for its sunshine and warmth, it certainly didn't start that way...*

As we remarked in our initial Bordeaux report (see [corneyandbarrow.com](http://corneyandbarrow.com)), the first half of the 2016 growing season was cool and very damp. By mid-June, the vintage's prospects were distinctly shaky. The only way such a sodden soil base could come good was for a long and protracted hot, dry period to materialise. Which it duly did, in rather splendid style...

But we are getting ahead of ourselves. Taking the season's key events in turn, the mild winter of 2015-16 led to an early budbreak, which at Trotanoy started on 28<sup>th</sup> March. Such a precocious start to the season made for a nervous spell, as frost could have devastated the crop at this point. Fortunately this threat never materialised.

April is best described as chaotic, the dominant cool and wet weather interspersed with warmer spells. Humidity brought a risk of fungal disease, which was averted at Trotanoy thanks to judicious spraying and constant vigilance. Chaos yielded to relative stability and greater warmth from the end of May. This induced a rapid and complete flowering, which took place from 30<sup>th</sup> May to 6<sup>th</sup> June.

30<sup>th</sup> June marked the beginning of summer proper and a prolonged drought, with two extended heatwaves. The water reserves in the heavy clay soils of Trotanoy came into their own in this period; indeed, they were to become almost entirely depleted. The vineyard team limited the impact of heat and drought by tilling the soil at night and with frequent, fastidious canopy management.

The potential crop had reached generous proportions by this stage, requiring green harvesting (cutting off excess bunches). *Véraison*, when the grapes change colour, occurred from 4<sup>th</sup> to 13<sup>th</sup> August.

The temperature dropped markedly on 13<sup>th</sup> September, followed by just enough mid-month rain to ease the grapes into a slow and assured maturity. Harvest took place under clear skies from 24<sup>th</sup> September to 12<sup>th</sup> October.

How to rank 2016 versus other recent years? In the opinion of Edouard and Christian Moueix, the growing season resembled that of the 2012 vintage, with particularly slow fruit maturation. Upon tasting however, the berries "evoked the 2010 vintage" – they were "crunchy and fresh" yet "gorged with sugar".

As Adam's tasting note opposite conveys, the extreme 2016 growing season has produced a thrillingly elemental Trotanoy – a wine of contrasts, which exudes raw power, life and vitality whilst, at its centre, retaining a supreme, quiet grace.



GUY SEDDON  
June, 2017

# TASTING NOTE

By Adam Brett-Smith

## CHÂTEAU TROTANOY, POMEROL

This must be one of the wines of the vintage and yet another illustration of the sustained return to form of this fabled vineyard these last 15 years. Opaque, deepest ruby colour. The nose is fathomlessly deep, with profoundly red, sappy fruits (in the margin I wrote, on reflection rather creepily, "Red lips are not so red, as the stained stones kissed by the English dead"\*). I rather hope I must have been referring to the colour). Powerful, even raw but so latent, so vinous, so out of this world. There you go. The palate combines this power with a silken density and, unusually for Trotanoy in youth, a graceful purity. It is wonderfully alive for a wine that is fabulously concentrated and long. Very, very good indeed, no, great.

Corney & Barrow Score 19  
Recommended drinking from 2025 - 2035

£1,300/Case of 6 bottles, in bond UK  
£1,310/Case of 3 magnums, in bond UK  
£900/Case of 1 double magnum, in bond UK

\*"Greater Love" by Wilfried Owen 1917





## 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 Château Trotanoy 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 Château Trotanoy and Ets. Jean-Pierre Moueix.
4. Priority will be given to Château Trotanoy's and Corney & Barrow's best, most loyal and most regular customers.

May we please have your order by Friday 7<sup>th</sup> July 2017.  
Allocations will be completed by Wednesday 12<sup>th</sup> 2017.  
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.



# TO ORDER

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Please contact

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