



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



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**CORNEY &  
BARROW**

INDEPENDENT WINE MERCHANTS-1780



**ETS. JEAN-PIERRE MOUEIX**

2017 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“A vintage with strings but  
without trumpets. Starting  
with cold spring nights,  
a good summer without  
excess, a gentle autumn...  
a sure bet for a place.”*

CHRISTIAN MOUEIX

June 2018

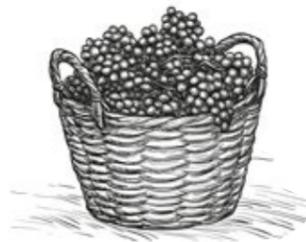


EDOUARD MOUEIX  
Credit to Alain Benoit, DEEPIX

## MOUEIX 2017: VINTAGE NOTES

*“J’ai hiverné dans mon passé  
Reviens le soleil de Pâques.”*

Guillaume Apollinaire



Some wines you taste, almost mechanically, before jotting down a note and moving onto the next one. Most wines fall into this category, if we are honest. But every now and then, there are wines which disrupt your rhythm, which with a frisson of electricity, a firing of neurons, announce that Here Is Something Special.

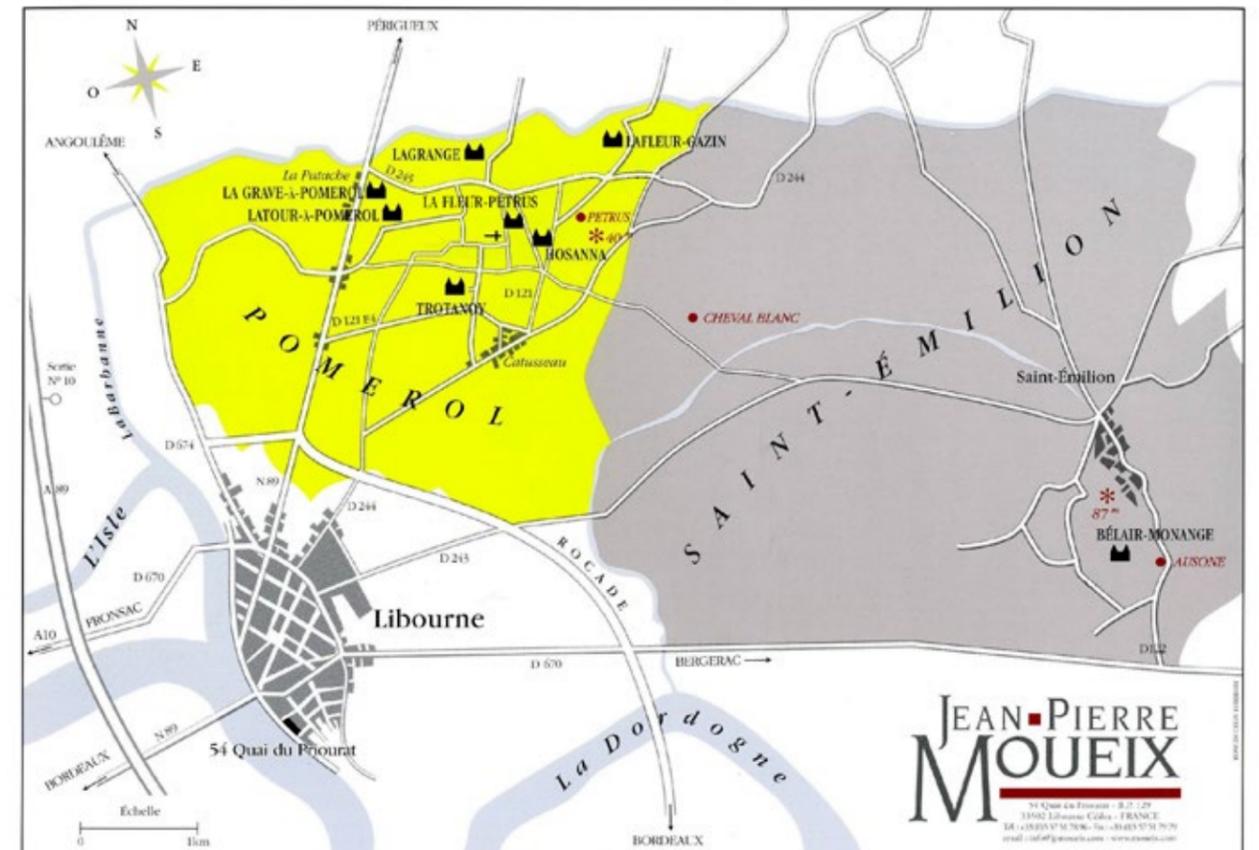
The Moueix stable of wines, this hallowed collection of right bank properties, has produced more than its share of the latter category over the years. So it was with a sense of trepidation (vertigo perhaps?) that I approached these 2017s. Would they live up to expectations? We knew that Saint-Émilion and Pomerol ranked among the winners of 2017s ‘postcode lottery’ of weather, but after the stellar 2015 and 2016 vintages, could they pull it off again? The short answer is yes. For the long version, read on...

Winter 2016-17 was dry and sunny, conditions which continued into the warm 2017 spring. Unsurprisingly, the growing season got off to a very early start. However, summer was cooler and rainier, hence the above quote,

chosen by Christian and Edouard Moueix, imploring the Easter sun to return.

Budbreak happened in the Moueix vineyards on 28<sup>th</sup> March in Saint-Émilion and on the 29<sup>th</sup> in Pomerol. Spring 2017 was the third warmest since 1900, although with a rather drastic blip in the form of the severe frost of 27<sup>th</sup>-28<sup>th</sup> April. The resulting damage to large parts of the right bank of Bordeaux fortunately did not include the plateau of Saint-Émilion, whose elevation of 70 to 88 metres above sea level put it largely beyond the reach of the frost, the cold air hanging malevolently at lower altitudes.

Pomerol’s lower-lying plateau, at 30 to 40 metres, was protected with, in Edouard Moueix’s words, “powerful anti-frost efforts”, which included lighting night-time fires between the vine rows to raise the temperature in the vineyards. These valiant measures were effective at Latour à Pomerol and Gazin, but less so at Certan de May, La Grave à Pomerol and Bourgneuf, with the latter losing 40% of its crop to frost.





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Flowering took place from 22<sup>nd</sup> to 29<sup>th</sup> May across the Moueix holdings. The summer was largely dry, with sporadic 30°C+ heat spikes. *Véraison* (colour change) occurred from 21<sup>st</sup> to 31<sup>st</sup> July in Pomerol and from 22<sup>nd</sup> July to 2<sup>nd</sup> August in Saint-Émilion.

Early September saw, in Edouard's words, some "welcome rain", which enabled the tannins to soften and may have contributed to a lovely suppleness in the finished wines.

Picking began on 8<sup>th</sup> September in Pomerol and 15<sup>th</sup> September in Saint-Émilion, ending on the 29<sup>th</sup> in Pomerol and on the 30<sup>th</sup> in Saint-Émilion. So ended a drier-than-average year, in which the drought pressure was more acute than perhaps many realised. The year to 31<sup>st</sup> October 2017 saw 636mm rainfall in Saint-Émilion and just 557mm in Pomerol, versus a long-term average in Bordeaux of 944mm.

It could therefore be said that the driving forces behind the 2017 season were:

- A mild winter and a warm early spring, leading to an early start to the year
- Generous volumes produced from the non-frosted vines, requiring green harvesting
- A hot June and a lack of water in the summer

The upshot of these factors was a need for nimble vineyard management. This was not a year in which you could simply

sit back and let your grapes grow themselves. 2017 was a *vigneron's* vintage, in which those who were prepared for and able to provide intensive husbandry to the vines won out.

The vineyard programme included bud-thinning, removal of the third grape cluster, green harvesting (crop thinning) and leaf plucking, on both sides of the vines. The aim of these was to reduce the final yield and aerate the remaining bunches.

In a vintage of mixed outcomes due to the frost, the Moueix 2017s contain some of the absolute stand-outs. Of course, we would say that, but the evidence is in the glass (and for what it's worth, the critics don't disagree...) Being Moueix wines, they are of course too polite to be exuberant or flamboyant, but there is a joyfulness and immediacy, a sweetness and succulence of fruit which defies the reputation of the vintage. The tannins are incredibly fine, complementing that all-important textural sense of *terroir* and resulting in supreme definition and poise.

GUY SEDDON  
June 2018

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The Ets. Jean-Pierre Moueix tasting room in Libourne



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## THE ALLOCATION PROCESS

The nature of En Primeur means stocks are limited. We use our exclusive relationships to secure as much as possible. You can always order with confidence from Corney & Barrow.

- The focus of Ets. Jean-Pierre Moueix and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
- These wines are bought on the clear understanding that they will be stored and delivered in the UK only.
- Orders should be balanced across the range of wines.
- Should you wish to sell the wines 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.

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

Confirmation of your order will be through receipt of invoice.

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.





## 2017 TASTING NOTES

By Adam Brett-Smith

### Château Barrail du Blanc

Saint-Émilion Grand Cru

We love 'Barry White' (why is it that the British invariably show their affection through teasing?), a gravel and clay jewel of an estate on the plain of St-Sulpice-de-Faleyrens owned for the last 150 years by the Elliès family. It never fails to please and frequently astonishes with its quality.

Firm colour to the rim, a deep red. The nose shows cool, dark, spicy fruits, delectable. The palate is sweet on the entry, with supple, surprisingly rich fruits and density with a really nice well-coated grip to the finish. This is a rather beautiful Barrail du Blanc.

**Corney & Barrow Score 16.5-17**  
Recommended drinking from 2020 - 2025

£175/case of 12 bottles, in bond UK  
£185/case of 6 magnums, in bond UK  
£100/case of 1 double magnum, in bond UK

**Vineyard size :**  
7 hectares (17 acres)

**Soil types:**  
Gravel and clay

**Vineyard grape varieties:**  
70% Merlot  
30% Cabernet Franc

### Château Lagrange

Pomerol

This is one of the earliest acquisitions by the Moueix family, purchased in 1953 from a Monsieur Pecresse who also owned... Château Trotanoy. Here the soil is also heavy clay but with a fair amount of gravel which perhaps gives this wine a sexier style than its noble, distant cousin. Whatever, it is a delectable wine in 2017, deep coloured and with a burst of bright red fruits on the nose, almost strawberried. The palate is more measured, with attractive silken fruit, fresh, medium density and excellent concentration and length.

**Corney & Barrow Score 16-16.5**  
Recommended drinking from 2020 - 2026+

£325/case of 12 bottles, in bond UK  
£335/case of 6 magnums, in bond UK  
£160/case of 1 double magnum, in bond UK

**Vineyard size :**  
9 hectares (22 acres)

**Soil types:**  
Gravel on clay and old, deep, blue clay

**Vineyard grape varieties:**  
100% Merlot

## Château Plince

Pomerol

Just one 8.5 hectares (21 acres) makes this ancient vineyard situated just outside the village of Catusseau and with both Château Nenin and La Pointe as neighbours. We love its surprisingly old fashioned label and its ability to produce seductive wines from its dark, sandy soil. So it does in 2017 with an inky, dark colour and a spicy, almost sexy perfume of flashing red and black fruits. This is very much a 'heart on sleeve' wine, sweetly tanned in structure and with an effortless deployment of its considerable charms which are as effortlessly saved from the claggy by a burst of freshness and lift on the finish.

Corney & Barrow Score 17  
Recommended drinking from 2020 - 2025

£320/case of 12 bottles, in bond UK  
£330/case of 6 magnums, in bond UK

**Vineyard size :**

8.5 hectares (21 acres)

**Soil types:**

Dark soil on iron pan

**Vineyard grape varieties:**

79% Merlot

21% Cabernet Franc

## L'Hospitalet de Gazin

Pomerol

This noble wine is made from the young vines of the legendary Château Gazin the immediate neighbour of Petrus itself. Indeed Petrus bought a beautiful block of Gazin in 1969 which perhaps tells you more about Gazin's quality than anything else. This is one of the great values in Pomerol and has produced a brilliant wine in 2017.

Deepest ruby colour. The nose is...vinous, fruitcaked in perfume with a calm, fresh briary red fruit quality. The palate has a supple generosity, is classically structured with a firm density and concentration but with a juicy, sweet lift to the finish. Super wine.

Corney & Barrow Score 17  
Recommended drinking from 2021 - 2027+

£350/case of 12 bottles, in bond UK  
£360/case of 6 magnums, in bond UK  
£160/case of 1 double magnum, in bond UK

**Vineyard size :**

24 hectares (59 acres)

**Soil types:**

Gunzain gravel, subsoil of green and blue clay with iron oxides

**Vineyard grape varieties:**

90% Merlot

7% Cabernet Sauvignon

3% Cabernet Franc

## Château La Grave à Pomerol

Pomerol

Acquired by Christian Moueix in 1991 and situated on the western side of the fabled plateau of Pomerol, this has produced an outstanding wine in 2017 from its pure gravel soil laced with a dusting of clay. Deep ruby colour. The nose is quite lovely with gleaming red fruits, plump, ripe, rounded. The palate is delectable, beautifully extracted, supple, even silken on the entry with a juicy, medium concentration and sweetness and with a flare of freshness on the finish. A pleasure giver but serious with it.

Corney & Barrow Score 17-17.5  
Recommended drinking from 2021 - 2028+

£415/case of 12 bottles, in bond UK  
£425/case of 6 magnums, in bond UK  
£185/case of 1 double magnum, in bond UK

**Vineyard size :**

8 hectares (19.5 acres)

**Soil types:**

Gravel and fine clay

**Vineyard grape varieties:**

85% Merlot

15% Cabernet Franc

## Château Bourgneuf

Pomerol

Bourgneuf's immediate neighbour is Château Trotanoy, with whom it shares some but not all of that fabled gravel and clay, iron-rich subsoil *terroir*. The Vayron family, owners since 1821 is now represented by Frédérique Vayron, daughter of Xavier and Dominique. This property is on a roll with a splendid offering in 2017. Deepest ruby in colour. The nose, blackly fruited, creamy and heavy with fruit, is followed by a palate that is rich, even lush but with an authoritative structure – sort of sexy but serious – with a chewy concentration and a really generous length. This may be approached relatively early but will make good old bones.

Corney & Barrow Score 17.5++  
Recommended drinking from 2021 - 2028+

£425/case of 12 bottles, in bond UK  
£435/case of 6 magnums, in bond UK

**Vineyard size :**

9 hectares (22 acres)

**Soil types:**

Gravel and clay, iron-rich subsoil

**Vineyard grape varieties:**

90% Merlot

10% Cabernet Franc



## Clos La Madeleine

Saint-Émilion Grand Cru Classé

This tiny 2.3 hectare (5.6 acres) estate was acquired by Christian and Edouard Moueix in September 2017 and lies in a cradle within Château Bélair-Monange itself, planted on limestone and clay. C&B is proud to have the majority of its production for the UK and to us it represents not only a tribute to our relationship with the Moueix family but a real jewel of a find.

Opaque ruby colour. Perhaps it is the Cabernet Franc (see spec) that gives the nose that cedary, ruby, spicy perfume which contrasts rather well with the fresh, lush palate with beautifully extracted fruit, a supple density and a sweet, generous firm finish. This is very good indeed.

**Corney & Barrow Score 17.5+**  
Recommended drinking from 2017 – 2021

£325/case of 6 bottles, in bond UK  
£335/case of 3 magnums, in bond UK

**Vineyard size :**

2.3 hectares (5.6 acres)

**Soil types:**

Clay on limestone

**Vineyard grape varieties:**

76% Merlot

24% Cabernet Franc

## Château Latour à Pomerol

Pomerol

This is another triumph in 2017 from a property that has produced many legendary vintages – famously the 1961 sells on the market for more even than Petrus. Well, this may not be a 1961 but it is a lovely wine. I have a particular obsession with their finest plot of gravel and clay next to the Church of Pomerol but whatever it is 2017 has produced a deep colour and an initially blank nose which slowly reveals both sherbet fresh and profoundly dark fruited perfume. The palate is a paradox – sweet, supple flavours allied to a silken dry density and concentration, that hallmark flare of intensity on the finish and perfect length. “Dances well this one” I wrote in the margin and so it does. And will.

**Corney & Barrow Score 17.5-18**  
Recommended drinking from 2023 – 2030+

£395/case of 6 bottles, in bond UK  
£405/case of 3 magnums, in bond UK  
£310/case of 1 double magnum, in bond UK

**Vineyard size :**

8 hectares (19.5 acres)

**Soil types:**

Deep gravel and clay (2/3) clay and loam (1/3)

**Vineyard grape varieties:**

100% Merlot

## Château Gazin

Pomerol

This legendary property is owned by old friends the de Baillencourt (dit Courcol) family. The *dit Courcol* part of the name (literally “short neck”) dates back to the battle of Bouvines in 1214 and was a compliment (?) given by King Phillippe, Auguste of France to the de Baillencourt family for their exploits during the battle. Coincidentally, among their foes was William Longspée, 3rd Earl of Salisbury, so “short neck” met “long sword” – make of that what you will!

This is one of the very great wines of Pomerol, the neighbour of Petrus (see L'Hospitalet de Gazin) and has fashioned a fine wine in 2017. Deepest ruby in colour. The nose is quite fascinating, with an almost marinated, marmalade fruit perfume, spicy and dark. The sensation of ripeness on the nose is matched by the palate which is sensitively extracted, elegantly creamy and fresh with a weight and density that are excellently balanced by that characteristic fresh, clean purity of structure and length. This may well be a sleeper and my score conservative.

**Corney & Barrow Score 17**  
Recommended drinking from 2022 – 2030

£705/case of 12 bottles, in bond UK  
£715/case of 6 magnums, in bond UK

**Vineyard size :**

24 hectares (59 acres)

**Soil types:**

Gunzain gravel, subsoil of green and blue clay with iron oxides

**Vineyard grape varieties:**

90% Merlot

7% Cabernet Sauvignon

3% Cabernet Franc

## Château Certan de May

Pomerol

Beloved by the Scots (the Scottish de May family were gifted the estate by royal decree for services rendered to the Crown of France – doubtless against the English!), this is another of Pomerol's great vineyards, tiny in size (5.5 hectares/13.5 acres) and lies on clay and deep gravel soil. It is a neighbour to Vieux Château Certan and of course La Fleur-Pétrus. Since 2013 it is the equally legendary Jean-Claude Berrouet who consults at the property and this is another estate to watch very carefully.

Opaque ruby colour. The nose offers a meaty, almost smoky bacon perfume, and of super ripe almost degraded fruit. The palate is lush, beautifully extracted with a fresh, chewy concentration, rich flavours, powerful but seductive and with a lovely fresh lift to the finish. Bravo!

**Corney & Barrow Score 17.5**  
Recommended drinking from 2023 – 2030

£475/case of 6 bottles, in bond UK  
£485/case of 3 magnums, in bond UK

**Vineyard size :**

5.5 hectares (13.5 acres)

**Soil types:**

Clay and deep gravel

**Vineyard grape varieties:**

70% Merlot

25% Cabernet Franc

5% Cabernet Franc

## 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 (e.g. 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.

## Château Hosanna

Pomerol

We love this wine, acquired by the Moueix family in 1999 and referred by them as a more feminine cipher to Trotanoy. It is very small, just 4.5 hectares (11 acres) planted on blue clay gravel with an iron-rich subsoil and lies in the heart of Pomerol's central plateau between Château Lafleur to the immediate north, Petrus to the east, Château La Fleur-Pétrus to the west and Vieux Château Certan to the south. Says it all really.

There is a healthy dose of Cabernet Franc (30%) in the blend which perhaps accounts for the delectable floral and spicy blackcurrant nose, so vinous, so perfumed. The palate is sweetly silken on the entry, rounded and rich with supple, beautifully extracted flavours and that characteristic lift of freshness on the finish. A very, very good Hosanna.

**Corney & Barrow Score 17-17.5**  
Recommended drinking from 2022 - 2030

£540/case of 6 bottles, in bond UK  
£550/case of 3 magnums, in bond UK  
£400/case of 1 double magnum, in bond UK

**Vineyard size :**  
4.5 hectares (11 acres)  
**Soil types:**  
Blue clay on red gravel, iron-rich subsoil  
**Vineyard grape varieties:**  
70% Merlot  
30% Cabernet Franc

### To Order

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#### PLEASE NOTE

These wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted in bond UK.

## Château La Fleur-Pétrus

Pomerol

This was the first great property to be acquired by the Moueix family in 1950 and lies, as its name suggests immediately next door to Petrus and Lafleur. Here however the soils are different, with probably the finest deep-bedded soils in Pomerol with some deep clay on the iron-rich subsoil. With a very high Merlot content (91%) and intriguingly a minute 3% of Petit Verdot, this is a supremely fine vineyard, a beauty in 2017.

Deepest ruby colour. The nose is initially subdued, subtly spiced, briary. The palate is so...sophisticated, silken dry in flavour, a sense of weight but beautifully, gracefully, sweetly extracted and with a fabulous flare of freshness on the finish. "Very stylish, very calm", I scribbled in the margin.

**Corney & Barrow Score 17.5-18**  
Recommended drinking from 2024 - 2030+

£970/case of 6 bottles, in bond UK  
£980/case of 3 magnums, in bond UK  
£695/case of 1 double magnum, in bond UK

**Vineyard size :**  
18.7 hectares (45.8 acres)  
**Soil types:**  
Deep gravel and clay on iron-rich subsoil  
**Vineyard grape varieties:**  
91% Merlot  
6% Cabernet Franc  
3% Petit Verdot

## Château Belair-Monange

Premier Grand Cru Classé, Saint-Émilion

In the 19<sup>th</sup> and deep into the 20<sup>th</sup> Century this was St Emilion's greatest property. It was bought in 2008 by Christian and Edouard Moueix and was the subject of a vast renovation in the vineyard and the *chai* followed in 2012 by the merging of the iconic neighbouring First Growth Château Magdelaine into what is already a Château en route to regaining its historic position. The "Monange" name was the maiden name of Jean-Pierre Moueix's mother which literally and rather romantically means "my angel", now so proudly depicted on the label. A beautiful wine in 2017, it possesses a profound ruby colour and a soaked red fruit perfume, spicy and sherbet fresh. The palate is utterly at ease, with those characteristic super fine tannins, generously ripe in flavour, an insinuating concentration and a graceful but profound length. "Vinous, silken length", I wrote in the margin.

**Corney & Barrow Score 17.5-18**  
Recommended drinking from 2025 - 2035

£670/case of 6 bottles, in bond UK  
£680/case of 3 magnums, in bond UK

**Vineyard size :**  
23.5 hectares (57.5 acres)  
**Soil types:**  
Asteriated limestone on the plateau, blue clay on limestone in the slopes  
**Vineyard grape varieties:**  
90% Merlot  
10% Cabernet Franc

## Château Trotanoy

Pomerol

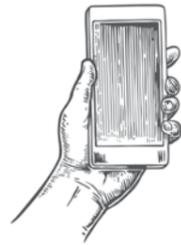
One of the three greatest wines in Pomerol and an estate that, though tiny in size, is thought by other growers to be the essence of majestic Pomerol. Tasting this reminded me of Aubert de Villaine's wonderful comment on the 1999s - a vintage that so "resented the imprisonment of bottling" or, as I less eloquently remarked to Edouard and Christian Moueix, "like a thoroughbred who refuses to get into his stall". It is magnificence in waiting. So true to itself. That self is of course its *cépage* of 90% Merlot and 10% Cabernet Franc and above all its soil, a very dense mixture of clay, gravel, *crasse de fer*, heavy and powerful, from which the name Trotanoy derives - 'trop ennuie' or too tiring to cultivate.

Deepest ruby in colour. The nose is...brooding, latently dark and earthy, with red, profoundest red fruit and a fruitcaked, almost coffeed density of perfume but with weirdly, a touch of delectable sherbet freshness. The palate has that same latent quality as the nose, ("very calm, very still, a sense of stillness", I wrote in the margin) is powerful with a chewy density, and an extraction that finesses the majestic power with an almost eerie freshness and lift. This is both a profound Trotanoy and an enigma. *Pur Sang* indeed. "Whoa!" I wrote at the end.

**Corney & Barrow Score 17.5-18**  
Recommended drinking from 2026- 2030+

**Château Trotanoy will be released later, separately.**

**Vineyard size :**  
7.2 hectares (17.8 acres)  
**Soil types:**  
Gravel and clay and black clay on iron pan  
**Vineyard grape varieties:**  
90% Merlot  
10% Cabernet Franc



## CONTACT US

We have offices and sales outlets in England, Scotland, Hong Kong and Singapore.  
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