



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



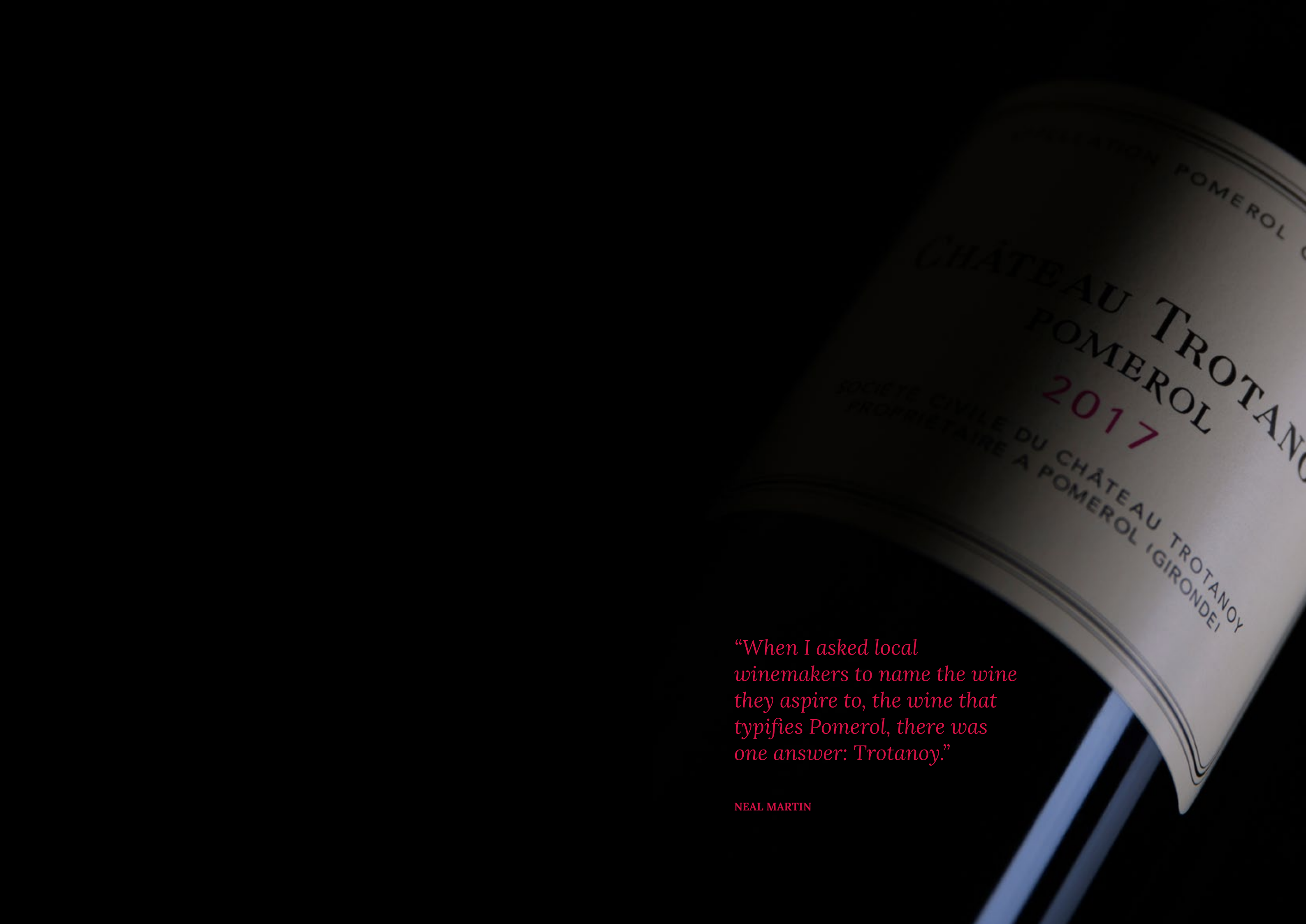
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CORNEY &
BARROW
INDEPENDENT WINE MERCHANTS-1780

CHÂTEAU TROTANOY

2017 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UNITED KINGDOM



*“When I asked local
winemakers to name the wine
they aspire to, the wine that
typifies Pomerol, there was
one answer: Trotanoy.”*

NEAL MARTIN

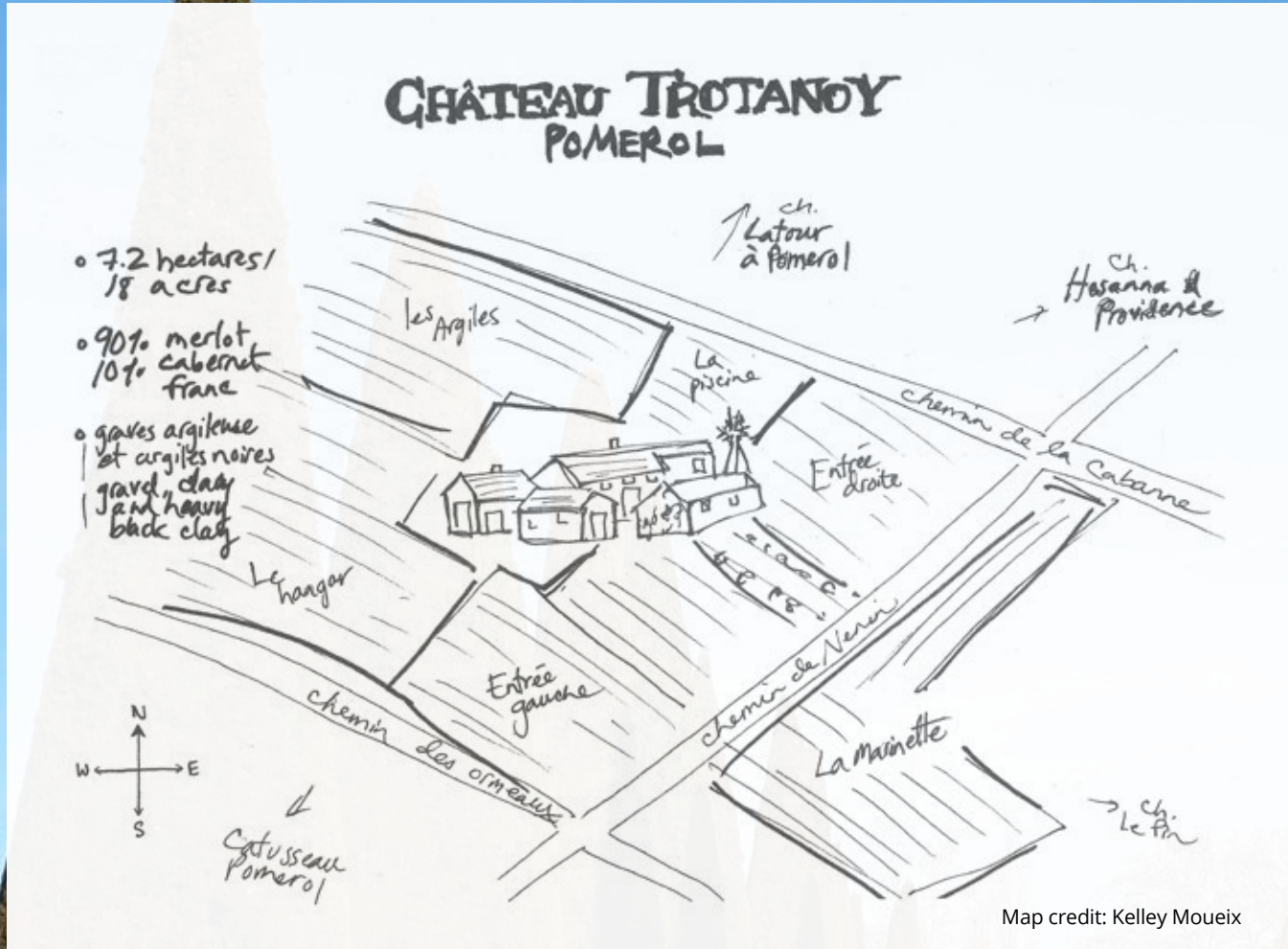
THE HISTORY

The turning point at Château Trotanoy occurred 65 years ago, when Jean-Pierre Moueix bought it.

This purchase in 1953 was instrumental in reviving the fortunes of what had been one of nineteenth century Pomerol's greatest estates. Over the course of the previous 85 years, Trotanoy had gone from being ranked second in Pomerol – behind Vieux Château Certan and ahead of Petrus* – to finding itself in a diminished state. Various plots had been sold off over the years, one parcel forming the core of what is now Château Latour à Pomerol. By 1908, the holdings had been reduced by around a third.

Jean-Pierre Moueix's son Christian and grandson Édouard Moueix now run the estate. The care lavished on Trotanoy by the Moueix family has allowed it to regain its pre-eminence. The world of wine moves slowly but Trotanoy is unquestionably back in the position it deserves.

* *Bordeaux et Ses Vins*, Cocks et Féret, 1868



VINEYARD HOLDINGS 2017 VINTAGE

Size (hectares)	Plantings	Average Vine Age (yrs)	Soil	Average Production (doz)
7.2	90% Merlot, 10% Cabernet Franc	36	Clay, gravel and heavy black clay	1670

THE VINEYARD

We chose Château Trotanoy’s row of cypress trees as the image of our 2017 Bordeaux campaign. It is a Pomerol landmark, visible across the plateau.

What makes Trotanoy different is immediately obvious when you step into it. The crunch of white pebbles underfoot, the intense reflected light in summer... The stones act as a store of heat, helping protect against frost (which proved crucial in 2017).

Beneath the pebbles is clay, which means the soils tend to bake solid in dry weather, in Édouard Moueix’s words, into “an almost concrete-like hardness”. When wet, they become treacherously slippery. Little wonder that the etymology of ‘Trotanoy’ is ‘Trop ennuye’ – ‘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 left was drawn by Kelley Moueix, Édouard’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 36 years. The plantings are 90% Merlot and 10% Cabernet Franc. On average, only 20,000 bottles are produced per year.

* Reproduced here with kind permission of Neal Martin, Wine Journal Publishing and Kelley Moueix.

THE CELLAR

Minimal intervention is the key here. The staunchly hands-off winemaking at Trotanoy follows the approach of 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 Éric Murisasco, the current incumbent. Éric had worked as cellar master alongside Jean-Claude since 1993, meaning continuity was and is assured.

The grapes, which in 2017 came in at 13-13.5% potential alcohol, are sorted and fully de-stemmed. The one concession to modernity is optical grape sorting, which has been used at all the Moueix properties since 2009. In 2017, the grapes were fermented and macerated for 21 days in temperature-controlled concrete vats, maintained at the relatively low temperature of 26°C.

In both 2017 and 2016, some of the seeds were not totally mature, meaning it has been especially important here to extract tannins gently, from the skins only. 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 the aristocratic tannins of 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.





2017 VINTAGE REPORT

“A vintage with strings but without trumpets”

CHRISTIAN MOUEIX

June 2018

Spurred on by a dry, sunny winter and a warm spring, the 2017 growing season raced out of the blocks, quickly outstripping the average. However, summer was cooler and rainier. Budbreak at Trotanoy happened on the 29th March. Spring 2017 was the third warmest since 1900, although with a rather drastic blip in the form of the severe frost of 27th-28th April.

Pomerol's low-lying plateau, at 30 to 40 metres above sea level, was protected with, in Édouard Moueix's words, “powerful anti-frost efforts”. These included raising the temperature by placing candles on half the vines on the plateau, using wind machines and installing at Trotanoy a big turbine with a rotating head, that protected one hectare. As Édouard said, “Along with Petrus and L'Église-Clinet, we protected the entire plateau.”

Flowering took place from 22nd to 29th May. The summer was largely dry, with sporadic 30°C+ heat spikes. *Véraison* (colour change) occurred from 21st to 31st July. Some rain fell in early September, but this had a positive effect, enabling the tannins to soften. As the berries at Trotanoy were still quite small at this stage, due to the drought, the clusters were loose and well-aerated, meaning botrytis was averted. Also, the grape skins were still tight, preventing them from splitting.

The harvest at Trotanoy took place from 8th to 30th September, starting with the younger vines on the gravel soils. So ended a drier-than-average year, in which the drought pressure was more acute than perhaps many realised. The year to 31st October saw just 557mm in Pomerol, versus a long-term average in Bordeaux of 944mm.

For those, such as Trotanoy, who dodged the frost, the 2017 season was therefore influenced by a triumvirate of an early season, a big potential crop requiring green harvesting and a summer drought. Astute vineyard management was crucial, calling for bud-thinning, removal of the third grape cluster, crop thinning and leaf plucking, on both sides of the vines. The aim was to reduce the final yield and aerate the remaining bunches. In Édouard's words, “The biggest challenge was the drought during the summer. July and August were very dry so we had to limit the crop in order to control the cycle.”

The resulting wine is a peach. Although if that makes it sound fruity and obvious, it is anything but. Powdery-fine dark minerality, rocky and flinty, with dense black fruits, shot through with a rapier-lunge of acidity. This is a wine hewn from the vineyard. It will need time to reach its full potential, but oh what potential...

GUY SEDDON

July 2018

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 Château Trotanoy and Corney & Barrow is on the private customer and as a consumer rather than a speculator.
- This wine is bought on the clear understanding that it will be stored and delivered in the UK only.
- 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.
- Priority will be given to Château Trotanoy's and Corney & Barrow's best, most loyal and most regular customers.

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.

May we please have your order by **Friday 13th July 2018**.
Allocations will be completed by **Wednesday 18th July 2018**.

Confirmation of order will be through receipt of invoice and the wine will be put into your reserve on payment.

TASTING NOTE

By Adam Brett-Smith

CHÂTEAU TROTANOY, POMEROL

2017

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 Édouard 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 ennuié*’ 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 2025 - 2035+

£1270/Case of 6 bottles, in bond UK
£1280/Case of 3 magnums, in bond UK
£895/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 (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.

*“Great terroir always shines
when nature is more severe.”*

ÉDOUARD MOUEIX

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