

JEAN-PIERRE  
**M**OUËIX

NEGOCIANTS - 1937 - PROPRIETAIRES

POMEROL - ST EMILION - NAPA VALLEY



JEAN-PIERRE MOUËIX  
BORDEAUX

## ■ JEAN-PIERRE MOUEIX BORDEAUX

Appellation  
Bordeaux

Soil types  
Clay, gravel and sand

2016 vintage blend  
80% Merlot - 20% Cabernet Franc

Alcohol content  
13.5 %

Établissements Jean-Pierre Moueix, specialized in the fine wines of Bordeaux since 1937, today owns and distributes a number of notable Châteaux of the region. For 80 years, we have been committed to sourcing the finest fruit grown by local farmers to produce wines that are balanced, elegant and reflect the distinctive terroirs of this renowned region.

Personally selected by Christian and Edouard Moueix, JEAN-PIERRE MOUEIX BORDEAUX is composed of Merlot and Cabernet Franc. Grown on the clay, gravel and sand based soils of the Right Bank of Bordeaux, the Merlot grape offers depth and complexity, while Cabernet Franc brings structure and spice to the blend. Combined, these varietals produce wines of character and body while maintaining a unique suppleness.

Crafted to express the nuances of fruit and terroir of this storied appellation, the wine is then blended and aged in the historic Quai du Priourat cellars in Libourne, benefitting from all the care and expertise of the Jean-Pierre Moueix technical teams.

## ■ TASTING NOTES

JEAN-PIERRE MOUEIX BORDEAUX 2016 is a brilliant crimson red. The nose expresses subtle nuances of strawberry, licorice, spice and forest floor. On the palate the wine is supple with well integrated tannins. The long and fresh finish is dominated by red fruit notes.

## ■ 2016 VINTAGE

The 2016 climatic year was composed of two distinct parts. First, a cool and wet spring with record rainfall (259 mm from April to June, compared to 108 mm during the same period in 2015). A short break from the rain in May allowed for a quick and even flowering.

The weather shifted in mid-June, giving way to clear skies and warm temperatures. The vegetative cycle slowed over the summer months, but rain in mid-september allowed the grapes to reach full maturity. At harvest, the berries were crunchy, gorged with sugar yet fresh at the same time, with intense notes of black fruit, the skins redolent with mild tannins, the seeds crisp.