

JEAN-PIERRE
MOUEIX

NEGOCIANTS - 1937 - PROPRIETAIRES

POMEROL - ST EMILION - NAPA VALLEY



JEAN-PIERRE MOUEIX
BORDEAUX

■ JEAN-PIERRE MOUEIX BORDEAUX

Appellation

Bordeaux

Soil types

Clay, gravel and sand

2015 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 is ruby red with an intense, complex nose presenting notes of cherry, strawberry and blond tobacco. The palate is powerful and inviting with smooth, silky tannins.

■ 2015 VINTAGE

The winter of 2014 – 2015 was quite cool and rainy. The spring, mild and dry, allowed for a quick and even flowering. The first part of the summer was marked by a very hot and dry period, followed by a slight drop in temperatures and a few welcome showers. Veraison was regular. The heat returned at the end of August and in early September, assuring the quality of the vintage.

The heat and drought led to an early halt to vine growth. After veraison, the juice of the berries concentrated rapidly, the acidity receding with the decline of malic acid during the very hot periods. By the first days of September, the grapes had achieved an excellent level of technological maturity.