

JEAN-PIERRE
MOUEIX

NEGOCIANTS - 1937 - PROPRIETAIRES

POMEROL - ST EMILION - NAPA VALLEY



JEAN-PIERRE MOUEIX
POMEROL

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Appellation
Pomerol

Soil types
Clay, gravel and sand

2015 vintage blend
95% Merlot - 5% Cabernet Franc

Alcohol content
14 %

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.

The unique quality of Pomerol lies in its geology: clay and gravel on the central plateau; and variations of gravel, sand and clay as the elevation declines. These soils are ideally suited to the Merlot grape, which offers youthful charm and approachability combined with singular longevity when grown in this terroir. This geological complexity yields rich, powerful, seductive wines that display remarkable balance and elegance.

JEAN-PIERRE MOUEIX POMEROL, a blend of second wines from the Jean-Pierre Moueix family vineyards and other renowned Châteaux of the appellation, is crafted with care to express the nuances of fruit and terroir from this storied appellation. After vinification, the wine is blended and aged in the historic Quai du Priourat cellars in Libourne, benefitting from all the expertise of the Jean-Pierre Moueix technical teams.

■ TASTING NOTES

JEAN-PIERRE MOUEIX POMEROL, of an intense and brilliant crimson, offers a fresh bouquet of red berries (strawberries, cherries), with notes of licorice and toast. On the palate, the attack is smooth, the tannins silky and the acidity precise. This Pomerol 2015, which perfectly expresses the excellent quality of the vintage, offers immediate pleasure.

■ 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.