

JEAN-PIERRE
MOUEIX

NEGOCIANTS - 1937 - PROPRIETAIRES

POMEROL - ST EMILION - NAPA VALLEY



JEAN-PIERRE MOUEIX
POMEROL

■ JEAN-PIERRE MOUEIX POMEROL

Appellation
Pomerol

Soil types
Clay, gravel and sand

2016 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 2016 is of a deep, brilliant crimson red. The nose expresses aromas of violets, black fruit and spice. On the palate, the attack is fresh; the tannins, present but silky, accompany a generous finish dominated by black fruit.

■ 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.