

JEAN-PIERRE
MOUËIX

NEGOCIANTS - 1937 - PROPRIETAIRES

POMEROL - ST EMILION - NAPA VALLEY



JEAN-PIERRE MOUËIX
SAINT-ÉMILION

■ JEAN-PIERRE MOUEIX SAINT-ÉMILION

Appellation
Saint-Émilion

Soil types
Clay and limestone

2015 vintage blend
85% Merlot - 15% Cabernet Franc

Alcohol content
14 %

Établissements Jean-Pierre Moueix, specialized in the fine wines of Saint-Émilion 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.

Famed for the quality of its wines since the 1st century, Saint-Émilion is one of the oldest and most highly regarded winemaking regions of France. The distinctive elegance and complexity of the wines produced there is due to the appellation's clay and limestone soils: the limestone provides elegance, structure and minerality while the clay brings depth, richness and generosity.

Personally selected by Christian and Edouard Moueix, JEAN-PIERRE MOUEIX SAINT-ÉMILION is composed primarily of Merlot with touches of Cabernet Franc. The wine is 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

Of an intense red color, JEAN-PIERRE MOUEIX SAINT-ÉMILION offers delicate and complex aromas of blackberries and black cherries. The palate develops on precise, well-integrated, balanced 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.