

JEAN-PIERRE
MOUVEIX

NEGOCIANTS - 1937 - PROPRIETAIRES

POMEROL - ST EMILION - NAPA VALLEY



JEAN-PIERRE MOUEIX
SAINT-ÉMILION

■ JEAN-PIERRE MOUEIX SAINT-ÉMILION

Appellation
Saint-Émilion

Soil types
Clay and limestone

2016 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

JEAN-PIERRE MOUEIX SAINT-ÉMILION 2016 presents a brilliant, intense crimson red robe. The expressive nose offers aromas of violet and blackberry complemented by a hint of spice. On the palate, the attack is supple and the tannins silky. The rich and expressive finish unfolds on notes of 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.