

PRIVATE CELLAR

Ets Jean-Pierre Moueix 2020, En Primeur Offer

"These wines will be approachable in youth yet will make fine old bones too – the perfect combination."

In past years we have shipped the whole team out to Bordeaux to get a flavour of the new *en primeur* vintage, and our tasting at Ets Jean-Pierre Moueix is always one of the first, to give us our baseline. Incredibly generously, this year Edouard Moueix arranged for us all to receive samples of their wines in natty test tubes at home, so that we could all taste and discuss the wines together on-line; a brilliant experience and one which brought the Right Bank vintage sharply into focus.

2020 was a year of challenges for vine growers, starting off with too much water and the threat of mildew and other diseases, followed by unbroken sunshine for more than 50 days. For the Moueix team, the mildew of the early season was readily combatted thanks to their policy of housing their vineyard teams on site, meaning they could react to and treat any outbreaks in very short order, without having to wait for a team to be found or lose a weekend; as a result, their losses from mildew were lower than elsewhere. In the later drought period, their prime soils showed their worth with the water-retaining limestone and clay keeping the older vines refreshed and nourished throughout the summer. Where they have vineyards with a high sand content, the vines did suffer, closing down for some days prior to the reviving mid-August rain which got everything going again.

The unusual phenomenon this year of outer grapes on the bunches ripening whilst the internal grapes remained steadfastly unripe led the Jean-Pierre Moueix team to take the unheard of step of removing the outer berries, around 5% of the crop, much to the consternation of the vineyard team who, based on the ripeness of those outer berries, wanted to harvest everything there and then. The technical team insisted on waiting and were justified when a hot weekend in mid-September provided the final impetus needed for full physiological ripeness. Harvesting started on 14th September with the Merlots, and continued without break until 22nd September. The fermentations were kept under tight control, with slightly lower temperatures than usual and for a shorter period as the colours and tannins were readily extracted, such was the level of berry ripeness. The resulting wines have a veritable fruit basket of flavours, with substantial yet supple tannins for backbone, and they will be approachable in youth yet will make fine old bones too – the perfect combination.

Visit www.privatecellar.co.uk for our full 2020 vintage report. Wines are offered subject to availability and may be subject to allocation. To place an order, please call us on 01353 721 999.

Nicola Arcedeckne-Butler MW
May 2021

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Visit our en primeur pages at www.privatecellar.co.uk

continued...

The wines

Saint Emilion

				£ per case in bond, London
Château Peymouton, Saint Emilion Grand Cru *70% Merlot, 23% Cabernet Franc, 7% Cabernet Sauvignon*	NEW	2020	12 bottles 6 magnums	£145 £155
Château Pindefleurs, Saint Emilion Grand Cru *90% Merlot, 10% Cabernet Franc*		2020	12 bottles 6 magnums	£180 £190
Château La Serre, Saint Emilion Grand Cru *85% Merlot, 15% Cabernet Franc*		2020	6 bottles 3 magnums	£225 £230
Clos La Madeleine, Saint Emilion Grand Cru *100% Merlot in 2020 (the vineyard is planted to 76% Merlot, 24% Cabernet Franc)*		2020	6 bottles 3 magnums	£240 £245

Pomerol

Château Lagrange, Pomerol *100% Merlot*	NEW	2020	12 bottles 6 magnums	£265 £275
Château Lafleur Gazin, Pomerol *100% Merlot*		2020	6 bottles	£150
Château Bourgneuf, Pomerol *85% Merlot, 15% Cabernet Franc*		2020	12 bottles 6 magnums	£450 £460

Châteaux Hosanna, La Fleur Pétrus and Bélair-Monange will be offered at a later date.
Please register your interest with your salesperson.

Edouard Moueix

We tasted these wines on 21st April in the UK from samples sent to us by Ets Jean-Pierre Moueix

These wines will be shipped in the spring of 2023

E&OE Private Cellar's Terms & Conditions for *en primeur* purchases apply

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finewine@privatecellar.co.uk

Saint Emilion

				£ per case in bond, London
Château Peymouton, Saint Emilion Grand Cru	NEW	2020	12 bottles	£145
			6 magnums	£155

When Château Laroque was promoted to classified growth, part of the vineyard was not included and became Château Peymouton; a spanking new cellar was built to comply with appellation rules and the vineyards and cellars are run entirely by the same team as Château Laroque. The vineyards lie to the east of St Emilion, on a windy plateau where the clay on limestone soil makes for a cooler, fresher wine – ideal in a warm year like 2020.

Deep red black to the rim, tactile, with a nose of sweetly spiced red and black fruits, intense and focused, really alluring, leading to a red fruit palate with plenty of fine, supple tannins behind, creamed with a distant mineral touch, some black fruits and going to a long, fresh, structured finish with bags of fruit behind. Drink 2026 - 2035

Château Pindefleurs, Saint Emilion Grand Cru	2020	12 bottles	£180
		6 magnums	£190

Lying to the south west of St Emilion, with vineyards on a combination of sandy alluvial plain and gravel and clay, below those of Angélus, Château Pindefleurs is tipped for promotion at the next St Emilion classification. Previously keen exponents of new wood, with the arrival of the younger generation in the winery this has been reduced to 50% allowing a greater expression of the fruit.

Deep in colour with a really rich, alluring nose of cooked black fruits with a hint of vanilla, creamed and grilled, desperately attractive. Very primary, overt black fruits – black cherry, blueberries – on the palate, grilled with a hint of crème brûlée, with plentiful super-supple tannins behind and going to a long, fresh, red-fruited finish. Supremely attractive. Drink 2027 - 2036

Château La Serre, Saint Emilion Grand Cru Classé	2020	6 bottles	£225
		3 magnums	£230

Belonging to the d'Arfeuille family, the day-to-day management has passed to the younger generation who are focusing on greater selection and definition with fine results.

Dense purple black right to the rim, semi-opaque, with a nose of rich, black fruits, intense with floral notes, musky and dusty black skins and some grilled, charred even, caramel notes and a very distant iodine note. On the palate more of the same, really intense with a strong cassis note, spiced and primary, layered with grilled notes, with the wood much more subtle than usual, with substantial ripe tannins behind, then nicely tart with hints of loganberry and even mulberry, going to a finish which just goes on and on. Delicious wine, and very nicely done this year. Drink 2027 - 2038+

Clos La Madeleine, Saint Emilion Grand Cru Classé	2020	6 bottles	£240
		3 magnums	£245

Just one hectare of vines in two parcels, one on either side of St Emilion; one is close to what was Château Magdelaine, now part of Château Bélair-Monange, where the terraces are being rebuilt and reorganised; the other is on the eastern flank of the St Emilion limestone plateau.

Deep, vibrant purple to the rim with a nose of primary red and black fruits, mineral and crunchily fresh, really attractive with a soft, supple start to the palate with really upbeat fresh fruit, and then substantial ripe tannins come in behind, spiced and grilled, going to a long finish which starts quietly and builds up over time. Lovely wine. Drink 2027 - 2038

Continue to Pomerol...

Pomerol

				£ per case in bond, London
Château Lagrange, Pomerol	NEW	2020	12 bottles	£265
			6 magnums	£275

Bought by Jean-Pierre Moueix in 1953, this was one of his first Pomerol properties, along with Château Trotanoy. Lagrange consists of nine hectares of vines and lies between Châteaux le Gay and Rouget on the northern edge of the Pomerol plateau, mostly on deep gravel with some on pure blue clay.

Deep red black to the rim, not opaque, with a nose of juicy black fruits, with rich cassis notes and blue-black skinned fruit – blueberry – spiced and grilled leading to a palate of soft, supple black fruits, smooth with substantial supple tannins and perfumed blueberry notes, not intense but elegant with the perfume coming out on the long finish. More on elegance than power. Drink 2026 - 2035

Château Lafleur Gazin, Pomerol	2020	6 bottles	£150

On the northern part of the plateau, Lafleur Gazin's north facing vineyards were a positive advantage in 2020, with few drought problems. The proximity to the Barbanne stream, which separates Pomerol from the Lalande de Pomerol, helped maintain freshness leading to greater aromatics than usual.

Deep red black, not opaque but dense; on the nose gorgeous black fruits, black cherry and blackcurrant, savoury and spiced, really alluring, perfumed too, leading to a similar palate with very alluring, if obvious, black fruit, with fine tannins behind, savoury and spiced with deliciously edible fruit, mineral, musky, primary, with lots going on and a finish which keeps going long after. One of the best Lafleur Gazins to date. Drink 2026 - 2038

Château Bourgneuf, Pomerol	2020	12 bottles	£450
		6 magnums	£460

Just below Trotanoy, west facing and on soils of gravel and dense clay, Bourgneuf has undergone a renaissance over the past decade since the Vayrons' daughter, Frédérique, joined, and has been gradually bringing in changes.

Deep intense red black, semi-opaque to the rim with a nose of black skinned fruits, really intense, mineral with a hint of black cherry and raw cacao, with a distant floral too which grows in the glass. Strikingly similar on the palate with intense spiced black fruits, with note of black plums, light cedar, grilled, with substantial firm tannins and a note of grilled coffee behind before going to a long, dark fruited finish. Really impressive. Drink 2028 - 2042

Châteaux Hosanna, La Fleur Pétrus and Bélair-Monange will be offered at a later date.
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