
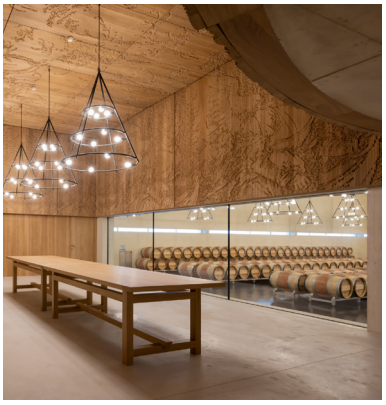


Ets. Jean-Pierre Moueix - The 2024 Vintage Release

Tasting with the Moueix family across the generations remains one of the most enjoyable and instructive visits of our *primeur* campaign. Despite their focus being on the Right Bank, both Edouard and his father Christian hold a wide-angle lens to the region and give us detailed information about goings-on from both sides of the river which helps us better understand the wines. We taste Bélair-Monange solo at the wonderfully futuristic new *chai* in St Emilion, where we can pump Edouard for information on the vintage, with the balance of the wines tasted in their offices in Libourne where the wines are reviewed in almost monastic silence.

2024's growing season has been well documented in our vintage report with the early rains causing the water table in Pomerol to rise considerably higher than normal, and from where it never retreated. As a result, there is no Hosanna this year, nor is there any Château Lagrange from the appellation because the vineyards were particularly badly affected by botrytis; the difficult and costly decision to exclude these wines in 2024 really highlights the Moueix family's commitment to quality. The damp conditions meant that the work in the vineyard was never-ending, particularly where it impacted the flowering and caused uneven set within bunches. After a green harvest which saw the number of bunches reduced from eight to five, and rigorous sorting at picking, the volume was reduced by a further 14% on the triage tables, resulting in overall yields in St Emilion of around 35 hectolitres per hectare and 22-25hl/ha in Pomerol. Stormy weather conditions around harvest meant the team had to decide whether to risk waiting for the Cabernets to ripen fully whilst rot threatened, or to harvest earlier but without full maturity. The Moueixs decided to hold their nerve and the gamble paid off, with their Cabernets coming in fully ripe.

In the cellar, vinifications were handled very gently in order to extract only the ripe tannins from the skin, not the harsher pip tannins, and rather than pumping over and breaking the cap of skins the juice was moved under the cap to encourage gentle extraction of both colour and flavour, and the resulting wines are incredibly fresh and balanced, not blockbusters but just brilliantly drinkable – you can't get better than that.

Nicola Arcedeckne-Butler MW, April 2025

PRIVATE CELLAR

Saint Emilion

			£ per case in bond
Château Peymouton, Grand Cru St Emilion 90% Merlot, 10% Cabernet Franc	2024	12 bottles	£125
Château Pindefleurs, Grand Cru St Emilion 90% Merlot, 10% Cabernet Franc; 30% new oak.	2024	6 bottles	£75
Château La Serre, Grand Cru Classé St Emilion 75% Merlot, 25% Cabernet Franc; 50% new oak.	2024	6 bottles	£160
Château Bélair-Monange, 1er Grand Cru Classé St Emilion 98% Merlot, 2% Cabernet Franc, 16-18 months in oak, of which 50% new.	2024	6 bottles	£530

Pomerol

Château Plince, Pomerol 87% Merlot, 13% Cabernet Franc; 30% new oak	2024	12 bottles	£220
Château Moulinet Lasserre, Pomerol 75% Merlot, 20% Cabernet Franc, 5% Malbec	2024	12 bottles	£240
Château Lafleur-Gazin, Pomerol 100% Merlot	2024	6 bottles	£140
Château Bourgneuf, Pomerol 90% Merlot, 10% Cabernet Franc	2024	6 bottles	£150
Château La Fleur-Pétrus 99.5% Merlot, 0.5% Petit Verdot; 50% new oak	2024	6 bottles	£680

Magnums of all wines are available at a supplement of £12 per three magnums and £10 per six magnums

Tasting Notes

Saint Emilion

			£ per case in bond
Château Peymouton, Grand Cru St Emilion	2024	12 bottles	£125

90% Merlot, 10% Cabernet Franc

Part of Grand Cru Classé Château Laroque but on unclassified soils. Limpid red with a nose of crunchy red berry fruit, primary and juicy, leading to a palate of equally crunchy red and black fruit with supple tannins behind, succulent and appealing with a lovely, almost mouthwatering, juicily fruited finish. Simple pleasures! Drink 2027 - 2031

Château Pindefleurs, Grand Cru St Emilion	2024	6 bottles	£75

90% Merlot, 10% Cabernet Franc; 30% new oak.

Slightly deeper in colour with a nose of creamed black fruits, blackcurrant laced with exotic spices and a lightly grilled note, leading to a palate of juicy black fruit, soft and easy going with light, supple tannins behind, crunchy and fresh to the end, not complex but with deliciously alluring fruit and a long finish. Drink 2028 - 2032

Château La Serre, Grand Cru Classé St Emilion	2024	6 bottles	£160

75% Merlot, 25% Cabernet Franc; 50% new oak.

Deep in colour to the rim with an initially very tight nose which grows and develops in the glass, musky and perfumed and surprisingly restrained for La Serre, leading to more energetic palate of fresh and racy fruit, again a musky note with fine ripe tannins behind, almost plump with bright acidity and a long, almost citrussy finish. Drink 2028 - 2033

Château Bélair-Monange, 1er Grand Cru Classé St Emilion	2024	6 bottles	£530

98% Merlot, 2% Cabernet Franc, 16-18 months in oak, of which 50% new.

Deep not dense to the rim, vibrant red black with a nose of primary juicy red fruits and some black ones too – plum, cherry – with some cedary, spiced notes, crunchy yet creamed and spiced too, really alluring. More focused on the palate with red cherry fruit, black plum, creamed and juicy with a grilled note and supple, integrated tannins behind, this has lovely depth and poise and a deliciously rich, evolving finish. Drink 2030 - 2038

Magnums of all wines are available at a supplement of £12 per three magnums and £10 per six magnums

PRIVATE CELLAR

Pomerol

£ per case in bond

Château Plince, Pomerol	2024	12 bottles	£220

87% Merlot, 13% Cabernet Franc; 30% new oak

Deep red black to the rim with a nose of chalky red and black fruits, blackcurrants, spiced and lightly stony, very enticing! On the palate briary black fruits, with a fresh green stick core, bright and fresh with a lightly stony note with light integrated tannins behind, going to a finish with a lovely zip of freshness on the end. Really tasty. Drink 2028 - 2034

Château Moulinet Lasserre, Pomerol	2024	12 bottles	£240

75% Merlot, 20% Cabernet Franc, 5% Malbec

Deep in colour to the rim with a nose of juicy black fruit, brambly, pretty and perfumed with a palate of succulent dark fruit, nicely spiced and with good density going to a deliciously mouthwatering finish with bags of character. Punching way above its weight. Drink 2028 - 2035

Château Lafleur-Gazin, Pomerol	2024	6 bottles	£140

100% Merlot

Dense to the rim with a nose of perfumed fresh black fruits, bramble and blackcurrant, surprisingly rich, leading to a more structured palate with tighter tannins and a lovely mineral core, juicy and really well done and going to a well-fruited, mineral, fresh finish with excellent length. Drink 2028 - 2036

Château Bourgneuf, Pomerol	2024	6 bottles	£150

90% Merlot, 10% Cabernet Franc

Deep in colour with a nose of tight, toasty fruit, fresh and bright but quite restrained with a hint of orange zest, leading to a palate of bright red fruits, nicely tart, with fresh and juicy red fruits underscored by mid-weight tannins and a fine mineral core with a fresh, citrus inflected finish. Drink 2028 - 2035

Château La Fleur-Pétrus	2024	6 bottles	£680

99.5% Merlot, 0.5% Petit Verdot; 50% new oak

Deep dense to the rim with a nose of tight dark fruit, some *myrtille* or blueberry, really alluring with chalky, grilled dark fruits, crunchy yet rich, leading to a palate of dense dark fruits with substantial integrated tannins behind, floral and spiced, with a note of raw cacao yet still deliciously fruited, going to an impressively smooth, poised finish. This has substance.
Drink 2030 - 2039

Magnums of all wines are available at a supplement of £12 per three magnums and £10 per six magnums

PRIVATE
CELLAR

We tasted these wines in April 2025

These wines will be shipped in the spring of 2027
Private Cellar's Terms & Conditions for *en primeur* purchases apply
E&OE

To place an order and for advice and guidance, please call us on 01353 977 995 or contact us by e-mail:

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