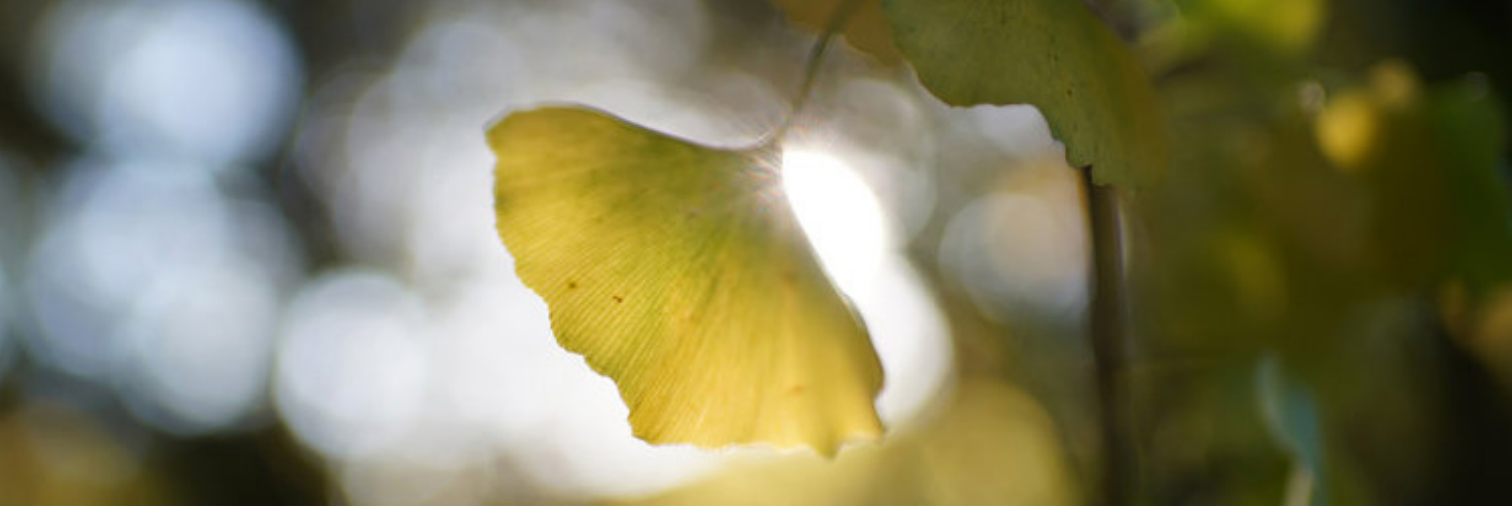

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The wines of Ets. Jean-Pierre Moueix 2022

Merlot is back with a vengance!

Our visit to Ets Jean-Pierre Moueix during the primeur season always clarifies and sets the bar for our Saint Emilion and Pomerol tastings. Knowing the Moueix's instinctively conservative approach in both the vineyard and winery, here we garner an overview, almost uninterrupted, of both vintage and soil influences on the wines alongside honest, open commentary about what worked well and what was challenging. Reading the weather reports throughout the growing season and knowing that Bordeaux had reached record high temperatures and record low rainfall, our thoughts instantly turned to the Right Bank, dominated by early ripening Merlot which accumulates sugar rapidly, putting it at particular risk in hot vintages. Our concerns were unfounded – **Merlot is back with a vengeance**, having shrugged off the high temperatures and produced wines of great finesse and elegance.

In common with other growers, Edouard Moueix credited their soils – limestone in St Emilion, clay in Pomerol – for the incredible freshness in the wines. There is no doubt, however, that the way in which the vineyards were managed was almost as important as the subsoil in 2022, with their efforts to reduce evaporation through cover crops and gentle management to keep the vines balanced reaping dividends in this hot year. These are wines which will drink well in their early days, such is the abundance of fruit, but with the wherewithal to age gracefully for some time. Please don't miss the smaller wines this year – they are destined to give pleasure earlier … and what pleasure!

Introduction and notes by Nicola Arcedeckne-Butler MW May 2023

The Wines

Saint Emilion

			£ per case in bond
Château Peymouton, St Emilion Grand Cru	2022	12 bottles	£160
89% Merlot, 10% Cabernet Franc, 1% Cabernet Sauvignon		6 magnums	£170
Château Pindefleurs, St Emilion Grand Cru	2022	12 bottles	£195
90% Merlot, 10% Cabernet Franc		6 magnums	£205
Château La Serre, St Emilion Grand Cru Classé	2022	6 bottles	£275
75% Merlot, 25% Cabernet Franc		3 magnums	£290

Pomerol

Château Chantalouette, Pomerol	2022	12 bottles	£200
72% Merlot, 15% Cabernet Franc, 13% Cabernet Sauvignon		6 magnums	£210
Château Moulinet Lasserre, Pomerol	2022	12 bottles	£300
75% Merlot, 20% Cabernet Franc, 5% Malbec		6 magnums	£310
Château Plince, Pomerol	2022	12 bottles	£310
85% Merlot, 15% Cabernet Franc		6 magnums	£320
Château Lagrange, Pomerol	2022	12 bottles	£295
100% Merlot		6 magnums	£305
Château Lafleur Gazin, Pomerol	2022	12 bottles	£350
100% Merlot		6 magnums	£360
Château Bourgneuf, Pomerol	2022	6 bottles	£275
85% Merlot, 15% Cabernet Franc		3 magnums	£290

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

Tasting Notes

Saint Emilion

			£ per case in bond
Château Peymouton, St Emilion Grand Cru	2022	12 bottles	£160
		6 magnums	£170

31 hectares; 89% Merlot, 10% Cabernet Franc, 1% Cabernet Sauvignon.

Deep purple red to the rim with a nose of crushed jammy red and black fruits, ripe but not lush, blackberry with a twist of raspberry and redcurrant, very alluring and enticingly fresh. There is more of the same on the palate which is juicy and ripe with some creamed notes behind and more black fruits with very soft, supple tannins, going to a medium plus finish.
Drink 2026 – 2032

Château Pindefleurs, St Emilion Grand Cru	2022	12 bottles	£195
		6 magnums	£205

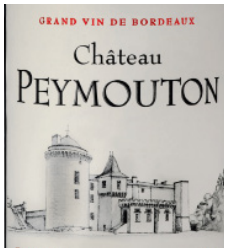
17 hectares; 90% Merlot, 10% Cabernet Franc; 12 months in barrel, 50% new.

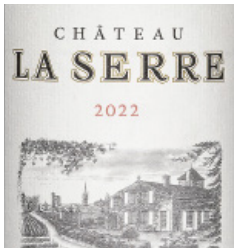
Deep purple black to the rim, semi opaque, with a nose of creamed black fruits, very intense with notes of loganberry and wild raspberry and a distant grilled tone behind. On the palate, creamed dark fruits, black cherry in particular with a very distant spiced note, with grilled new wood discernible but not intrusive; overall this is a very fresh and juicy Pindefleurs, super-appealing with the tannins wrapped in fruit and going to a long, juicy finish. Drink 2027 – 2035+

Château La Serre, St Emilion Grand Cru Classé	2022	6 bottles	£275
		3 magnums	£290

7 hectares, 75% Merlot, 25% Cabernet Franc; 18 months in barrel, 50% new.

Deep purple to the rim with a nose of crushed black fruits, savoury and tart at the same time, mouth-watering with warm, juicy fruits leading to big black fruit on the palate, again very juicy with a distant grilled note, ripe and rich. There is so much fruit here that even the tannins are totally enveloped and going to a fresh, fruity, long finish. Lovely wine. Drink 2029 – 2039





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Pomerol

			£ per case in bond
Château Chantalouette, Pomerol	2022	12 bottles	£200
		6 magnums	£210

47.5 hectares; 72% Merlot, 15% Cabernet Franc, 13% Cabernet Sauvignon; one third aged in barrel, the rest in tank.

Deeply coloured to the rim but not opaque with a nose of tight red and black fruits, sweet and fresh, ripe without being creamed or lush. Soft and fresh on the palate, with red and black fruits, lightly grilled and creamed with bright tannins for structure, going to an evolving, juicy finish. Perfect early drinking.
Drink 2026 – 2036

Château Moulinet Lasserre, Pomerol	2022	12 bottles	£300
		6 magnums	£310

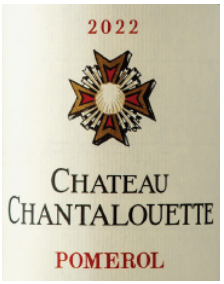
5 hectares; 75% Merlot, 20% Cabernet Franc, 5% Malbec; 18 months in barrel, 30% new.

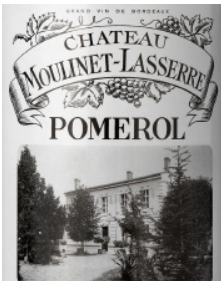
Deep and dense to the rim with a nose of crushed soured black fruits, blackcurrant car sweets, stony and mineral with some very tight grilled notes behind. Densely fruited on the palate, tightly wound with really primary black fruits hiding the substantial tannins and going to a long, intense, spiced, black fruited finish.
Drink 2028 – 2040

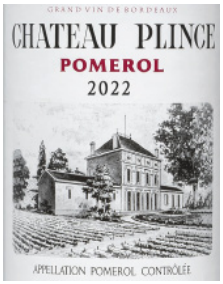
Château Plince, Pomerol	2022	12 bottles	£310
		6 magnums	£320

8.66 hectares; 85% Merlot, 15% Cabernet Franc, aged in barrels of which one third are new.

Deep to the rim, not opaque, with a nose of black cherry, juicily fresh, primary with a light grilled note, floral too – violets – and very alluring with its oak and creamed black cherries. Big black fruit on the palate, spiced with notes of cinnamon, grilled and toasty with big tannins behind and going to a long, black cherry and cinnamon infused finish. Drink 2028 – 2040







			£ per case in bond
Château Lagrange, Pomerol	2022	12 bottles	£295
		6 magnums	£305

9 hectares; 100% Merlot; aged in barrel, 30% new.

Deep red black, not opaque, with a nose of fresh black fruits, black cherry and blackberry, fresh and vibrant rather than monolithic, and very alluring. There is lots of juicy fruit on the palate, spiced with smooth ripe tannins and a distant grilled note, layered and rich, ripe with a beautifully integrated finish and a degree of elegance. Drink 2028 – 2039+

Château Lafleur Gazin, Pomerol	2022	12 bottles	£350
		6 magnums	£360

8.64 hectares; 100% Merlot; 16 months in barrel, 35% new.

Deep red black, not opaque, with a nose of juicy black fruits, blackcurrant in particular, with a leafy and almost grassy note and a distant leather touch. Smooth black fruit on the palate, substantial and again the note of leather spice, grilled and layered with juicy black cherry fruit, blackcurrant too, intense and leafy with tannins enveloped by the fruit and a long, ripe, persistent finish. Delicious. Drink 2028 – 2040

Château Bourgneuf, Pomerol	2022	6 bottles	£275
		3 magnums	£290

9 hectares; 85% Merlot, 15% Cabernet Franc; 14 months in barrel, 35% new.

Deeply coloured right to the rim with a nose of freshly crushed black fruits, saline with notes of iodine and distant new leather, leading to a palate of tightly packed black fruits with substantial tannins behind, layered with the fruit but with a clearly more marked structure than the previous wines, with a saline, mineral twist and an immensely long, juicy, structured finish. Definitely one for the future. Drink 2030 – 2042

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We tasted these wines in Libourne at Ets Jean-Pierre Moueix

These wines will be shipped in the spring of 2024
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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