



## PRIVATE CELLAR



### **Ets J-P Moueix 2009, En Primeur Offer**

I met up with Edouard Moueix on 8th September last year keen to hear the real news from the vinous front, knowing that there was a certain amount of excitement building in Bordeaux around the 2009 harvest. Christian was said to be itching to start the harvest as the fruit was so good, but he was holding back for that magic, brief moment when the sugars and tannins are all perfectly ripe and the acidity levels have yet to fall – a real balancing act requiring nerves of steel, particularly when there is a regular mention of rain in the weather forecast.

This patience was rewarded by the harvesting of all their Grands Vins Merlot under perfect conditions before the rains of 20th September, giving wines with extraordinary freshness and none exceeding 14% alcohol – no mean feat in a hot vintage where Merlot can produce upwards of 16% potential alcohol without effort. Harvesting of the Merlot restarted on 28th September after the vines had dried out again, with the Cabernets only coming in on 4th October – when many other right bank producers had yet to start their Merlot harvests.

For us, the Jean-Pierre Moueix wines have always been a benchmark for the Right Bank in any year, consistent with the vintage and the grape varieties they work with, examples of purity and restraint. In 2009 this was more evident than ever (having tasted more than a handful of over-extracted, unbalanced Right Bank wines the day before, we worried that perhaps we had failed to understand the grapes or the vintage) as all of the wines we tasted with the Moueix's in Libourne were densely fruited, beautifully extracted with a degree of almost racy acidity to balance the fruit and tannins and there was not a single negative note on my tasting sheet – and it isn't often that I can say that about a tasting of 18 wines en primeur.

Nicola Arcedeckne-Butler MW

To order, please call us on 01353 721 999 or contact your salesperson directly using the contact details at the end of this offer.

## Ets J-P Moueix 2009, En Primeur Offer

### St Emilion

Château Puy Blanquet, Grand Cru St Emilion	2009	£120
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Deep purple black with a peppery, spiced nose of fresh black fruits and a hint of tar. Dense purple black fruit on the palate, again tarry and spiced with a hint of creaminess behind. Lovely fresh acidity, ripe tannins with a long juicy, red fruit finish. From 2016

Château la Serre, Grand Cru Classé St Emilion	2009	£300
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Deep purple red with a tight, sappy, new wood nose underscored with cedar and toast, very alluring. Gorgeous plump red fruits on the nose, sappy with juicy, fresh red fruits and ripe tannins behind going to a sweet, long, finish. Overt in style with substance to last. From 2015

Château Bélair-Monange, 1er Grand Cru Classé St Emilion	2009	£TBC
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Dense purple black right to the rim, with dark, cedary fruit on the nose, dense, tarry and very closed at this stage. Sweet, black fruit on the palate, smooth and succulent with lovely fresh acidity, fine substantial tannins behind and going to a gorgeously long, smooth, ripe, toasty finish. Fabulous wine. From 2018 *Please note that this wine will be allocated\*\**

### Pomerol

Château Plince, Pomerol	2009	£230
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Very deep red black to the rim, with a ripe, warm, red fruit nose underscored by cedar. Lovely overt, smoky, fresh red fruits on the palate, a hint of new oak and crème pâtissière with super-ripe tannins behind on the long finish. Delicious. From 2015

Château BourgneufVayron, Pomerol	2009	£295
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Purple black to the rim, with sloe and damson fruit on the nose, rich and inky with lovely concentration. Delicious dense tarry black fruits on the palate, a distant hint of pain d'épice and super-ripe tannins behind going to an extended finish with some mocha notes. What a lovely wine. From 2015

Château Certan Marzelle, Pomerol	2009	£420
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Dense purple black right to the rim, with a nose of sappy black fruits - fruits de bois - dense, mineral and smoky. Lovely tactile palate, smooth black fruits with big tannins behind, ripe, dense and savoury with a long, tarry finish. Sublime and powerful. From 2019 *Please note that this wine will be allocated\*\**

Château Certan de May, Pomerol	2009	£700
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Dense purple black, with ripe black cherry fruit on the nose, alluring and fresh with a hint of cedary new wood behind. Racy fresh black fruits on the palate, smoky and tarry with substantial tannins behind, exotic with a distant touch of spice and a very long finish. From 2016 *Please note that this wine will be allocated\*\**

Château La Fleur Pétrus, Pomerol	2009	6 per case	£465
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Dense purple black, with tight, rich black fruits on the nose, powerful but closed, leading to a more open palate of gorgeous big black fruits, intense with racy tannins and big black fruits behind, layered, long and sweet, but very elegant too. From 2018 *Please note that this wine will be allocated\*\**

Château Hosanna, Pomerol	2009	6 per case	£525
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Dense purple black to the rim, with a savoury nose of bright, black fruits, appealing but tight too. Intense creamed black fruits, blackcurrant and blackberry, on the palate, supple, tarry and spiced with a hint of the exotic, dense, tactile and incredibly long on the finish. From 2019 *Please note that this wine will be allocated\*\**



### Terms and Conditions for En Primeur Purchases

Wines purchased “en primeur” i.e. prior to being bottled and shipped, will be delivered up to 18 months after release, depending on the region.

Prices for wines sold en primeur are quoted “in bond London”, exclusive of UK Duty and VAT but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles.

Cancellation of an order for en primeur wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 51 High Street, Wicken, Cambridgeshire CB7 5XR.

\*\*Wines are offered subject to availability and will be subject to allocation. An offer does not constitute a guarantee of supply. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves Ltd account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Larger format bottling may be available for a supplement. If you would like your wine bottled in a format other than 75cl please request this at the time of order and we will enquire if this is possible with the château. Please note that our supplement for magnums for the 2009 Bordeaux vintage is £12 per case, in bond. If you would like to buy any of your wines in magnum, please let us know at the time of order.

Orders for en primeur wines may be made by telephone, e-mail or post and confirmation of your order will be on the issue of our invoice.

Please let us know which wines you would like to purchase as soon as you can and we will come back to you if we are unable to fulfil your order. Please call us on 01353 721 999 for availability of wines on allocation. Please refer to our website for more information on how wines will be allocated.

<http://www.privatecellar.co.uk/page/bordeaux-2009>

**E&OE**

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