



Château Bélair-Monange

PRIVATE CELLAR

Ets J-P Moueix 2010, En Primeur Offer

Having tasted en primeur at Ets Jean-Pierre Moueix for nearly twenty years, it is here that I set my Right Bank benchmark for every vintage. Always respectful of both vintage and terroir, the Moueix wines consistently show the true style of the year, unadulterated and free of the oak camouflage often found elsewhere. This year in particular it was a very important visit to set our base points as we had already come across particularly brash tannins in some St Emilion wines and, more than ever, we needed to confirm whether this was a characteristic of the vintage in St Emilion or of the winemaker. As we suspected, it was winemaker- rather than vintage-led, thereby giving us a further steer on which wines were best left behind. All of the wines we tasted at Ets Jean-Pierre Moueix had an intensity of perfumed, spiced black fruits which all but masked the tannins, with racy, balancing acidity – stylish, determined and individual.

The defining characteristic of the 2010 weather was the prolonged drought which persisted essentially from March right through until late October with only light rain and one heavy downpour in June. In 2009, similarly dry conditions had been alleviated by sporadic storms in July and August, but 2010 had none of these. What 2010 did have, however, was unusually cool nights throughout August, sometimes as low as 10°C, which gave the vines some respite from the bright, sunny days. The result of this combination of intense sun, lack of water and cooler nights was incredibly thick skins and grapes which lost, in some cases, up to 30% of their weight thereby concentrating the juices and increasing the ratio of skin to juice. The net result was very high tannin and anthocyanin levels and great care was needed to extract only the finest tannins, not the more coarse ones which appear after longer, hotter macerations. At Moueix, the average maceration time was 18 days at around 26°C, a few degrees cooler than usual.

There is always a strong demand for these benchmark wines and a number of the wines are subject to allocation so please let us know your requirements by return and we will do our very best to supply you with what you would like.

Nicola Arcedeckne-Butler MW
May 2011

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

Private Cellar - Ets J-P Moueix 2010

Ets J-P Moueix 2009, En Primeur Offer

St Emilion

Château Puy Blanquet, Grand Cru St Emilion	2010	£132
Vibrant red purple in colour with a nose of tight black fruit, smoky with hints of morello cherry. Floral, perfumed black fruits on the nose, fresh and elegant on the mid palate, juicy and pure with lovely restrained tannins. From 2016		
Château la Serre, Grand Cru Classé St Emilion	2010	£390
Bright red black right to the rim, with a glorious, typically overt toasty, grilled black fruit nose with hints of violets. Dense, floral black fruits on the palate, fresh and juicy with notes of coffee and fine ripe tannins behind going to an intense, long, ripe finish. From 2016		
Château Bélair-Monange, 1er Grand Cru Classé St Emilion	2010	£TBC
Vibrant red black right to the rim, not opaque. Very restrained black fruit nose, some plums but incredibly closed at this stage, leading to a palate of smooth, tight sweet red fruits underscored by some exotic spice. Substantial tannins are very supple giving lovely structure, matched by fresh, juicy acidity and going to long, evolving finish of mocha and black fruits. What an understated wine. From 2019. <i>Please note that this wine will be allocated**</i>		



Christian & Edouard Moueix



Château Hosanna

Pomerol

Château Plince, Pomerol	2010	£265
Lovely vibrant red black to the rim with inky black fruit on the nose, grilled with a hint of cedar and uncharacteristically open at this stage. On the palate dense, again inky black fruits, with substantial ripe tannins behind, tight and elegant at the same time – this is a real step-up in quality from previous vintages. From 2015		
Château Bourgneuf Vayron, Pomerol	2010	£310
Dense purple black right to the rim with crushed blackcurrants on the nose, fresh and almost stalky. Intense blackcurrant fruit on the palate with sweet, grilled plummy notes behind and substantial ripe tannins for backbone going to a long, fresh, black-fruited finish. Appealing already but this is a wine which will last well. From 2015		
Château Certan Marzelle, Pomerol	2010	£420
Dense purple black to the rim, not opaque, with crushed black fruits on the nose, fresh and smoky. Gorgeous smooth, creamed black fruits on the palate, spiced and rich but also very fresh too, going to a cool, juicy finish. From 2017. <i>Please note that this wine will be allocated**</i>		

“stylish, determined and individual”

Château Providence, Pomerol	2010	6 per case	£390
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Dense red black, not quite opaque. Incredibly tight, shy dusty black fruits on the nose, some perfume but very subtle, leading to a dense, inky, creamed black fruit palate, gorgeously intense and racy with huge ripe tannins behind. Deliciously long finish laced with spice and perfume, fabulous wine. From 2017. *Please note that this wine will be allocated***

Château La Fleur Pétrus, Pomerol	2010	6 per case	£TBC
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Deep purple red to the rim with a nose of fresh, juicy red and black fruit, very primary with some distant grilled, floral notes – very pretty. Dense red and black fruits on the palate with substantial tannins behind, more powerful than in previous vintages, concentrated and inky with hints of mulberry fruit going to a long, mineral finish with supple tannins on the end. Wow! From 2018. *Please note that this wine will be allocated***

Château Hosanna, Pomerol	2010	6 per case	£TBC
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Dense purple back right to the rim with tight, savoury black fruits on the nose and again an inky density. Smooth, supple black fruits on the palate, spiced and creamy with massive ripe tannins behind, intense, concentrated – elixir of Hosanna. Long and musky on the finish, this is gorgeous. From 2019. *Please note that this wine will be allocated***

Our Contact Details

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For up to date information on the Bordeaux 2010 campaign, please visit:
<http://www.privatecellar.co.uk/page/bordeaux-2010>



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.

Private Cellar reserve the right to reimburse / credit the customer at replacement or current market value for wine originally purchased En Primeur and subsequently returned after delivery to the customer, not its original purchase price.

**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 2010 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 our full terms and conditions.

<http://www.privatecellar.co.uk/page/bordeaux-2010>

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