



ETS JEAN-PIERRE MOUEIX

## CHÂTEAU LA GRAVE

### CHÂTEAU LA GRAVE POMEROL 2016

#### BACKGROUND

A lovely estate on the west side of Pomerol, Château La Grave dates back to the early 19th century. As indicated by its name, the soil is almost pure pebble. The vineyard marks the beginning of the one mile long gravelly strip which crosses the plateau of Pomerol, then Cheval Blanc and ends at Château Figeac. La Grave could be considered the equivalent of a third growth in the Médoc and ranks amongst the top Pomerol. His very first personal acquisition, Christian Moueix purchased the estate in June 1971 and gave a great deal of attention to the restoration of the château, cellar, and vineyard. Today, as part of the Ets Jean-Pierre Moueix properties, it receives the same meticulous care as the family's top châteaux.

The illustrious and famed Bordeaux negociant firm of Ets. Jean-Pierre Moueix was founded in 1937 and holds exclusive rights to sell and manage some of the greatest vineyards on the right bank of Bordeaux. The properties of Jean-Pierre Moueix can be found in the appellations of Pomerol and St. Emilion with each estate being carefully selected by Christian Moueix. The Moueix family have defined a style of winemaking distinguished by integrity and total devotion to the expression of each individual vineyard.

#### APPELLATION

Pomerol (Bordeaux), France

#### VARIETAL COMPOSITION

96% Merlot, 4% Cabernet Franc

#### WINEMAKING & VINTAGE NOTES

The 2016 climatic year was composed of two distinct parts. First, a cool and wet spring with record rainfall (259 mm from April to June, compared to 108 mm during the same period in 2015). A short break from the rain in May allowed for a quick and even flowering. The weather shifted in mid-June, giving way to clear skies and warm temperatures through mid-September. The warm, dry weather that set in over the summer resulted in drought conditions, but vineyards planted on water-retentive soils, such as the clay of Pomerol, fared well.

The vegetative cycle slowed over the summer months, but rain in mid-September allowed the grapes to reach full maturity. At harvest, the berries were crunchy, gorged with sugar yet fresh at the same time, with intense notes of black fruit, the skins redolent with mild tannins, the seeds crisp.

Vineyard work was adapted to the weather: soil tillage was carried out at night in order to limit the impact of heat and drought on the vineyards, and canopy management was tailored to maintain sufficient vegetation to protect the grapes.

A strict and merciless parcel selection precedes the harvest which is conducted entirely by hand, vine by vine, and often bunch by bunch. A sorting table is used systematically to assure a selection of only the healthiest grapes. Vatting and maceration are conducted according to the needs of the vintage; racking into barrels is immediate following fermentations in a minimum of 40% new oak. The wines are clarified (racked) by hand every three months and remain in barrel for 16–18 months before bottling.

#### TASTING NOTES

An elegant, delicate, charming wine, the gravelly soils of La Grave offer poise and linearity, while the ripe, red fruit and characteristic silky texture make the wine approachable and enjoyable, even in its youth.

JEAN-PIERRE  
**MOUEIX**  
Vins rouges  
Bordeaux  
Saint-Emilion  
et pomerol

CHÂTEAU LA GRAVE

TRIGANT DE BOISSET



POMEROL

ETS. JEAN-PIERRE MOUEIX, PROPRIÉTAIRE

94  
POINTS

DECANTER  
October 2018

93 PTS WINE SPECTATOR 3/19

93 PTS WINE ENTHUSIAST 4/17

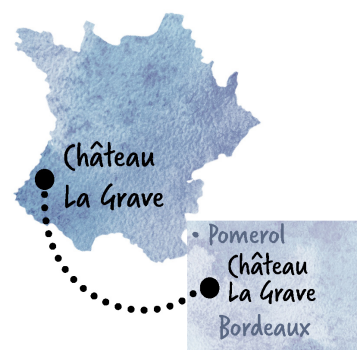
92+ PTS WINE ADVOCATE 11/18

#### WINEMAKERS

Eric Muriasco  
Arnaud de Lamy

#### TECHNICAL DATA

Alcohol  
13%



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