



- The vineyard -

The vineyard

Surface of the estate :	170 hectares	
Surface of the Vineyard :	80 hectares under AOC regulations	
Vines :	Red / Clairet	White
Surface of vines :	63 Ha	17 Ha
Grape-varieties :	Merlot 36 % Cabernet-Sauvignon 39 % Cabernet-Franc 25 %	Sauvignon 55 % Sémillon 35 % Muscadelle 10 %
Density of planting :	6600 vines / ha	5000 vines / ha
Soils :	Clay-Gravel Gravel-chalk	Boulbène and Gravel Clay-chalk
Exposure :	South and South West	

- Wine Production -

Red wines:

- Pre-fermentation maceration followed by fermentation and traditional maceration in temperature controlled stainless steel tanks for 20 to 30 days
- Aging in French oak barrels, 1/3 of them new, for eight to twelve months depending on the year and the structure of the wine
- Fining by fresh white of egg

Clairets :

- Skin maceration for 24 to 36 hours to obtain the character and colour specific for Clairet de Bordeaux
- Fermentation in stainless steel tanks at controlled low temperature
- Cold treatment and filtration

White wines :

- Skin maceration for 4 to 12 hours in stainless steel tanks at controlled low temperature
- Fermentation in stainless steel tanks at controlled low temperature
- Cold treatment and filtration

- Vintage -

Evaluated by the professional press:

Château du Grand Mouëys Premières Côtes de Bordeaux-Rouges

1994 : Very good dark red colour. Notes of frozen fruits. Powerful, consistent and concentrated, tannins very ripe. Long finish, with a balance of oak and red fruits.

Note Robert Parker: 86

Guide Hachette 1998: 1 star

1995 : Very good colour. Fine and elegant nose. Fruity and concentrated, consistent and velvety. Powerful, very good ripe tannin expression. A good long and scented finish.

Note Robert Parker: 85-86

Guide Hachet 1999: 1 star

1996: Beautiful colour. Powerful and concentrated with an oaky nose. Supple and melting, good tannic expression. Candied fruit notes in the mouth which give a very pleasant finish.

Note Robert Parker: 86

Guide Hachet 2000: 2 stars

1997: Red cherry colour. Cocoa and finely blended oak. Elegant, flexible and consistent, very ripe tannins. Notes of crystallized morello cherries with cocoa and roasted notes.

Guide Hachette 2001: 2 stars

1998: Very dark red. Oak and vanilla notes. Powerful, round and smooth, full bodied, with tannins of quality, long on very ripe red fruit notes. Wine to keep. Note Robert Parker: 85-86.

Château du Grand Mouëys Bordeaux Clairet

2004: Very beautiful clear ruby colour. Intense on the nose with notes of ripe small red fruits. The mouth bewitches the palate with this acidic small fruit enchantment, typical of Clairet.

The wine is powerful and sharp and ends with an elegant and intense finish.

Château du Grand Mouëys Bordeaux Blanc Sec

2004 : Its nose is "explosive" with citrus fruits. In the mouth it is sharp and elegant with crystallized lemon notes and peach. The finish, "never ending", with a prolonged sensation of fresh and sharp fruit. A true wine pleasure.

- Tasting -

Name : Château du Grand Mouëys
AOC : Bordeaux Blanc Sec
Year : 2004
Awards : -
Composition : 80% Sauvignon, 10% Sémillon, 10% Muscadelle
Production: Fermentation at controlled low temperature in stainless steel tanks, maturing on lees for 1 to 2 months, cold treatment and filtration.

Total produced of this vintage: 63.000 bottles
Tasting Notes : Very aromatic wine with citrus fruit notes (grapefruit). Lively and fresh wine with a persistent finish.
To be drunk with shellfish and seafood.

Name : Château du Grand Mouëys
AOC : Bordeaux Blanc Sec
Year : 2005
Awards : -
Composition : 40% Sauvignon, 30% Sémillon, 30% Muscadelle
Production: Skin maceration. Fermentation at controlled low temperature in stainless steel tanks, maturing on lees for 1 to 2 months, cold treatment and filtration.

Total produced of this vintage: 60.000 bottles
Tasting Notes : Very aromatic bouquet with citrus fruit notes (lemon). Good roundness in the mouth with a very aromatic finish.
Ideal with seafood (oysters).

Name : Château du Grand Mouëys
AOC : Bordeaux Clairet
Year : 2005
Awards : -
Composition : 40% Cabernet Sauvignon, 10% Cabernet Franc, 50% Merlot
Production: Short skin maceration. Fermentation at controlled low temperature in stainless steel tanks, cold treatment and filtration.

Total produced of this vintage: 42.000 bottles
Tasting Notes : Beautiful pink/crimson colour. Very aromatic nose with red fruit flavours (wild strawberries). Long and harmonious finish.
To drink alongside barbecues and also as aperitif.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 1994
Awards : - Gold medal, Concours régional des Vins d'Aquitaine, Bordeaux 1997
- Silver medal International Wine Challenge, London 1997
- Silver medal, concours général agricole, Paris 1996
- 1 star : Guide Hachette 1998
- The Wine Advocate 1995 (Robert Parker): 86 (of 100 points)
- 17/20 : Weinwirtschaft 1998
Composition : 50% Merlot, 35% Cabernet Sauvignon, 15% Cabernet Franc
Production: Fermentation in temperature controlled (30°C) stainless steel tanks, maceration for four weeks, maturing for 12 months in French oak barrels, 1/3 new.
Tasting Notes: Beautiful dark red colour. Concentrated red fruit notes. Powerful wine with well-integrated oak notes. Long in finish with a good harmony between the oak and the fruit.
Best accompanied by red meats.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 1995
Awards : - Gold medal: Concours Régional des Vins d'Aquitaine, Bordeaux 1998
- 1 star Guide Hachette 1997
- The Wine Advocate (Robert Parker) : 85-86 (of 100 points)
- 16/20 Gault et Millau 1998
Composition : 48% Merlot, 35% Cabernet Sauvignon, 17 % Cabernet Franc
Production: Fermentation in temperature controlled (30°C) stainless steel tanks, maceration for four weeks, maturing for 12 months in French oak barrels, 1/3 new.

Total produced of this vintage: 72.000 bottles
Tasting Notes: Deep ruby-red colour. Fine and elegant nose with red fruit notes. Long and harmonious finish. To be drunk with dishes served with a sauce.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 1998
Awards : - Gold medal, Vinalies Internationales, Paris, 2002
- Bronze medal, Concours Général Agricole, Paris, 2000
- Prix d'Excellence, Vinalies Nationales, Béziers, 2000
- The Wine Advocate (Robert Parker) : 85 (of 100 points)
Composition : 50% Merlot, 45% Cabernet Sauvignon, 5% Cabernet Franc
Production: Fermentation in temperature controlled (30°C) stainless steel tanks, maceration for four weeks, maturing for 12 months in French oak barrels, 1/3 new.
Total produced of this vintage: 148.000 bottles
Tasting Notes: Very dark red colour. Powerful wine with quite melted tannins. Vanilla notes. Long finish with ripe red fruit notes.
Balanced, harmonious and complex wine.
Best accompanied by meats.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 1999
Awards : - Gold medal Concours Général Agricole de Paris 2001
- The Wine Advocate (Robert Parker) : 82-83
- Listed in guide Hachette 2003
Composition : 50% Merlot, 45% Cabernet Sauvignon, 5% Cabernet Franc
Production: Fermentation in temperature controlled stainless steel and cement tanks, maceration for four weeks, maturing for 12 months in French oak barrels, 1/3 new.
Total produced of this vintage: 110.000 bottles
Tasting Notes: Beautiful red colour. Notes of red fruit with vanilla. Oak is well integrated. Long and aromatic finish. A mature wine.
Best accompanied by red meats.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 2000
Awards : - Gold medal from an international selection at Montréal 2004
- Gold medal at Concours Général Agricole de Paris 2002
- The Wine Advocate (Robert Parker) : 88 (of 100 points)
Composition : 40% Merlot, 42% Cabernet Sauvignon, 18% Cabernet Franc
Production: Fermentation in temperature controlled (30°C) stainless steel tanks, maceration for four weeks, maturing for 12 months in French oak barrels, 1/3 new.
Total produced of this vintage: 146.000 bottles
Tasting Notes: Deep ruby colour. Very complex nose with ripe fruits (red fruits) and smoky notes. A full bodied wine with an intense fruit finish. Still developing.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 2001
Awards : - Silver medal at Concours Régional des Vins d'Aquitaine Bordeaux 2004
- 1 star Guide Hachette 2005
- Mention "Sehr gut": Mundus Vini Allemagne
- "On a aimé" in Cuisine et Vins de France 09/2004
Composition : 34% Merlot, 39% Cabernet Sauvignon, 27% Cabernet Franc
Production: Fermentation in temperature controlled (30°C) stainless steel tanks, maceration for four weeks, maturing for 12 months in French oak barrels, 1/3 new.
Total produced of this vintage: 107.000 bottles
Tasting Notes: Beautiful red colour. Nose marked by red fruit notes (wild strawberry). Tannins quite noticeable. Fleshy and vigorous wine with a harmonious finish. Wine for drinking alongside strong meats.

Dénomination : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Millésime : 2002
Assemblage : 50% Merlot, 45% Cabernet Sauvignon,
5% Cabernet Franc
Vinification : Fermentation en cuve inox sous contrôle de
température (30°C), macération de
4 semaines, élevage en fûts de chêne
12 mois (55% fûts neufs, 45% fûts d'un an)
Production totale : 116.0000 bouteilles
Commentaires Belle couleur rubis. Bouquet avec des notes de fruits
rouges. Le bois est bien intégré. Vin rond et gras avec
une finale longue et aromatique (fruits rouges).

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 2002
Composition : 50% Merlot, 45% Cabernet Sauvignon,
5% Cabernet Franc
Production: Fermentation in temperature controlled (30°C)
stainless steel tanks, maceration for four weeks,
maturing for 12 months in French oak barrels, 1/3
new.
**Total produced of this
vintage:** 116.0000 bottles
Tasting Notes: Beautiful ruby colour. Bouquet of red fruit notes.
Oak is well integrated. Round and bodied wine
with a long and aromatic finish (red fruits).

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 2003
Composition : 55% Merlot, 40% Cabernet Sauvignon,
5% Cabernet Franc
Production: Fermentation in temperature controlled (30°C)
stainless steel tanks, maceration for four weeks,
maturing for 12 months in French oak barrels, 1/3
new.
**Total produced of this
vintage:** 130.0000 bottles
Tasting Notes: Red garnet colour. Powerful and aromatic nose with
red fruit and roasted notes. Tannins still quite
present. Good evolution expected.
Best accompanied by red meats.

LE GUIDE HACHETTE DES VINS 2003 :

Concerning the **Château du Grand Mouëys vintage year 1999** : "According to the history, this winegrowing estate belonged to the Templars which are said to have hidden a treasure there. No matter if you do not find the treasure, your visit of the cellars will allow you to appreciate a supple, well-balanced wine with the aroma of red fruits and vanilla."

LE GUIDE HACHETTE DES VINS 2004 :

Concerning the **Château du Grand Mouëys vintage year 2000** : "Three hills form this enormous property (170 hectares including 76 hectares of vineyards). Its production is of quality. The wine? Its bouquet of smoked and gamey marks is still a bit woody. Its structure is supported by a solid tannin so that you should not hesitate to wait two or three years for this bottle." (1 star)

LE GUIDE HACHETTE DES VINS 2005 :

Concerning the **Château du Grand Mouëys vintage year 2001**: "The colour of this wine shows its youth. After a wooden nose the bouquet makes place for red fruits (strawberries of the forest). Since the wine is still a bit young, the taste does not hide the presence of tannin. With its fleshy and full-bodied taste the wine earns the combination with authentic traditional cooking." (1 star)