



Le château

Château du Grand Mouëys is situated on the right bank of the Garonne River, in the Entre-deux-Mers area where it has been a wine estate since before the French Revolution.

The estate comprises 170 hectares of woods, meadows and gardens of which 80 hectares are set aside to vines. The property lies in calm, well preserved grounds at the end of a half-mile long drive, ideally located for taking long shaded walks on its many paths.

The historical origins of the Château are diverse:

A Gallo-Roman villa of the first century AD that disappeared after the Visigothic invasion of 407.

A medieval legend has it that the Château once belonged to the Templar Knights who hid some fabulous treasure in an underground passage that joined to the abbey of La Sauve Majeure. Subsequently, the Templar Knights would have been burnt alive under royal orders.

However, let us put legend aside and return to the history.

During this century a fire devastated the Château.

It was bought by wine merchants who rebuilt it in its current neo-gothic style, underlining the value they placed on the quality of the wine of Château du Grand Mouëys. This priority is being continued by its present owners.

In 1989, the BÖMERS family became the new owner of Château du Grand Mouëys. The family also used to own the Reidemeister&Ulrichs Company in Bremen, an important company of fine wines in Germany dating from 1831.

The distribution of the wines of Château du Grand Mouëys is carried out by its subsidiary company "Caves des Grands Vins Français" (CAVIF).

Having been faithful to Bordeaux traditions and the French viticulture for five generations, the BÖMERS family is aiming ambitious objectives. The winery and wine cellar have been entirely renovated and the most up to date control techniques for the wine-making process have been employed: a demanding step showing the necessary commitment for the production of high-class Bordeaux wines.

Our Wines

- THE VINEYARD -

Surface of the estate :	170 hectares	
Surface of the Vineyard :	58 hectares under AOC regulations	
Vines :	Rouge / Clairet	Blanc
Surface of vines :	46 Ha	12 Ha
Grape-varieties :	Merlot 39 %	Sauvignon 52 %
	Cabernet-Sauvignon 35 %	Sémillon 35 %
	Cabernet-Franc 26 %	Muscadelle 13 %
Density of planting :	5000 - 6500 pieds / ha	5000 pieds / ha
Soils :	Argilo-Graveleux	Boulbène et Graves
	Gravelo-calcaire	Argilo-calcaire
Exposure :	Sud et Sud - Ouest	

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.

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

- TASTING -

Bordeaux Blanc Sec

Name :	Château du Grand Mouëys
AOC :	Bordeaux Blanc Sec
Year :	2008
Awards :	Bronze Medal in Concours Bourg-Blaye 2008
Composition :	36% Sauvignon, 47 % Sémillon et 17 % Muscadelle.
Total produced of this vintage :	42 500 bottles
Tasting Notes :	After the 2007 vintage, another great vintage for this Grand Mouëys white. A wine with very powerful aromas (grapefruit, flowers of locust tree...etc) and freshness given by a nice acidity. Fleshy and round, this wine is ideal for the aperitif or with shellfish.

Bordeaux Clairet

Name :	Château du Grand Mouëys
AOC :	Bordeaux Clairet
Year :	2008
Composition :	75% Cabernet Franc, 25 % Cabernet Sauvignon
Total produced of this vintage :	13 300 bottles
Tasting Notes :	Beautiful light ruby. Intense nose with notes of mellow small red fruit. The palate is enveloped by this bewitching little acidulated fruit so typical for Clairet. It is a powerful and lovely wine with an intense and elegant finish.

Premières Côtes de Bordeaux rouge

Name :	Château du Grand Mouëys
AOC :	Premières Côtes de Bordeaux rouge
Year :	2007
Composition :	56 % Merlot, 44 % Cabernet Sauvignon
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 :	49 500 bottles
Tasting Notes :	Ruby colour; expressive, fruity nose with light wooden touches; rich aromes and elegant tannins; smooth and long finish.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 2006
Awards: Recommandé par « Decanter »
Composition : 58 % Merlot, 37 % Cabernet Sauvignon, 5 % Cabernet Franc
Total produced of this vintage : 140 000 bottles
Tasting Notes : Intense red colour. Aromatic nose with touch of red fruits (raspberry, blackcurrant...) and some fresh touch like cedar. Strong in good intensity with silky tannins.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 2005
Awards: - Gold Medal at the Concours Général Agricole de Paris 2007
- The Wine Advocate (Robert Parker) : 88 (of 100 points)
Composition : 52 % Merlot, 30 % Cabernet Sauvignon, 18 % Cabernet Franc
Total produced of this vintage : 150 000 bottles
Tasting Notes : Crimson colour. Powerful aromatic nose blending wooden and fruity touches (raspberry, blackcurrant...). Wonderful taste in mouth, rich, full and round with delicate tannins. With a good length.

Name : Château du Grand Mouëys
AOC : Premières Côtes de Bordeaux rouge
Year : 2004
Awards: - Silver Medal at the Concours Général Agricole Paris 2007
- Citation Guide Hachette - Paris 2003
Composition : 51 % Merlot, 30 % Cabernet Sauvignon, 19 % Cabernet Franc
Total produced of this vintage : 134 000 bottles
Tasting Notes : Crimson colour. Powerful aromatic nose blending wooden and fruity touches (raspberry, blackcurrant...). Wonderful taste in mouth, rich, full and round with delicate tannins. With a good length.

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.
Production totale : 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.

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.
Production totale : 116.000 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 : 2001
Awards: Silver medal at Concours Régional des Vins d'Aquitaine
Bordeaux 2004
1 star Guide Hachette 2005
Mention "Véry Good": 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.
Production totale : 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.

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)
*1 star * Guide Hachette* - Paris 2004
Cuvée Haut de Gamme Revue Cuisine et Vins de France
Paris 2002
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.
Production totale : 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.

Les Templiers du Grand Mouëys

Name : Les Templiers Grand Mouëys
(Second vin Château du Grand Mouëys)
AOC : Premières Côtes de Bordeaux rouge
Year : 2007
Awards : Bronze Medal, Challenge International du vin
Composition : 50 % Merlot, 28 % Cabernet franc, 22 % Cabernet
Sauvignon
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 :** 110 000 bottles
Tasting Notes : Beautiful garnet colour. Supple taste in mouth. Fruity
flavour (blackcurrent) with floral touches
Round with meltings tannins. Worth to be discovered.

- Medals -

Château du Grand Mouëys - Rouges/Reds

- 2007 : **Silver medal**- Challenge International du Vin - Bourg - Blaye 2009
Silver medal, Concours des vins de Bordeaux 2009
- 2005 : **Gold medal** - Concours Général Agricole - Paris 2007
- 2004 : **Silver medal** - Concours Général Agricole - Paris 2007
- 2002 : **Bronze medal** - Challenge International du Vin Bourg - Blaye 2008
- 2001 : **Silver medal** - Concours Régional des Vins d'Aquitaine - Bordeaux 2004
- 2000 : **Gold medal**, Concours Général Agricole, Paris, 2002
Gold medal - Sélections mondiale des Vins - Montréal 2004
- 1999 : **Médaille d'or**, Concours Général Agricole, Paris, 2001
- 1998 : **Silver medal**, Vinalies Internationales, Paris, 2002
Bronze medal, Concours Général Agricole, Paris, 2000
Prix d'Excellence, Vinalies Nationales, Béziers, 2000
- 1996 : **Gold medal**, Challenge International du Vin, Blaye-Bourg, 2000
Gold medal, Concours Régional des Vins d'Aquitaine, Bordeaux, 1999
Silver medal, Concours Mondial ,Bruxelles, 1999
- 1995 : **Gold medal**, Concours Régional des Vins d'Aquitaine, Bordeaux, 1998
- 1994 : **Gold medal**, Concours Régional des Vins d'Aquitaine, Bordeaux, 1997
Silver medal, International Wine Challenge, London, 1997
Silver medal, Concours Général Agricole, Paris, 1996

Les Templiers Château du Grand Mouëys - Rouges/Reds

- 2007 : **Bronze medal**, Chalenge International du Vin -Bourg-Blaye 2009

Château du Grand Mouëys Blanc sec

- 2008 : **Bronze medal**, Chalenge International du Vin, Bourg Blaye 2009
- 2007 : **Gold medal**, Concours Général Agricole de Paris 2008
- 2001 : **Silver medal**, Vinalies Internationales, Paris, 2002
Silver medal, Concours Général Agricole, Paris, 2002
- 2000 : **Silver medal**, Concours Régional des Vins d'Aquitaine, Bordeaux, 2001

Château du Grand Mouëys Blanc, élevé en fûts de chêne

- 1998 : **Silver medal**, Challenge International du Vin, Blaye-Bourg, 2001

Château du Grand Mouëys Clairet

- 2007 : **Silver medal**, Concours Général Agricole de Paris 2008
- 2001 : **Gold medal**, Concours Régional des Vins d'Aquitaine, Bordeaux, 2002

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