



# Ets. Jean-Pierre Moueix

2001 CHÂTEAU MAGDELAINE  
ST. EMILION

This reputable Estate has a history that dates back to the mid-18th century. Jean-Pierre Moueix first acquired the property in 1952 and focused his efforts to restore the vineyard to its deserved glory. The property has recently undergone a major restoration of the buildings as well as an important renovation of the underground cellars. The U-shaped vineyard is situated on the famous limestone terrace of Saint-Emilion as well as on a southern slope enjoying a sunny exposure. Cultivation and winemaking are under the supervision of the team of Etablissements Jean-Pierre Moueix.

## Tasting Notes

The color is a deep vermilion with a purple reflection. The nose is has a touch of vanilla with a brioche-like flavor, stewed fruits and blond tobacco. This is a very ripe merlot that is fresh and delicate. On the palate there is a very fine and long tannic framework, a fine example of the type of wine found on the famous limestone plateau of Saint-Emilion. The wine also has touches of oak with current and bilberry fruits. The freshness is accompanied by a very long aromatic persistence backed by a good acidity. To be enjoyed with fine food, the wines express a subtle balance between the natural suppleness of Merlot and the distinctive elegance imparted by the limestone soils. Château Magdelaine will age extremely well and are best when enjoyed at their maturity (5- 15 years).

## Additional Information

The 2001 vintage was characterized by a quick flowering process. A wet month of July slightly delayed the veraison and on August 10th the vineyard team began the long process of "toiletage" (manicuring the bunches by eliminating late green fruits). The perfect combination of a hot August and a cool, dry month in September allowed for picking to begin on September 22nd and finish by October 5th. These perfect harvest conditions resulted in a vintage that has produced classic and elegant wines with delicate fruit expressions.

## Technical Information

<b>Appellation:</b>	St. Emilion
<b>Varietal(s):</b>	90% Merlot 10% Cabernet Franc
<b>New Oak:</b>	40%
<b>Aging Potential:</b>	5 - 15 years
<b>Avg Vine Age:</b>	35 years old
<b>Suggested Retail Price:</b>	\$85