



Ets. Jean-Pierre Moueix

2011 CHÂTEAU MAGDELAINE
ST. ÉMILION

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 undergone a major restoration of the buildings as well as an important renovation of the underground cellars. The U-shaped vineyard, comprised of 28 acres in a single parcel, is an average age of 35 years. It is situated on the famous limestone terrace of Saint-Émilion as well as on a southern slope enjoying a sunny exposure. The soil is 2/3 limestone and 1/3 clay-limestone. Cultivation and winemaking of this Saint-Émilion Grand Cru, 1er Grand Cru Classé 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 has a touch of vanilla with a brioche-like flavor, stewed fruits, blond tobacco and very ripe merlot, yet 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-Émilion. The wine also has touches of oak with current and bilberry fruits. This freshness is accompanied by a very long aromatic persistence backed by 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 remarkably well and is best when enjoyed at its maturity (five to 15 years).

Technical Information

Appellation: St. Émilion
Avg Vine Age: 35 years old

