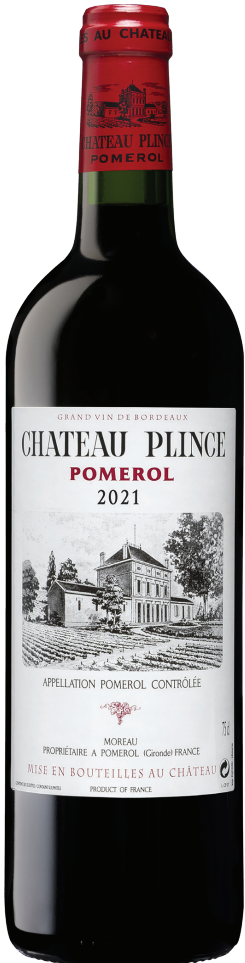




JEAN-PIERRE
MOUEIX
GRANDS VINS



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



2021 CHÂTEAU PINCE

POMEROL

2021 VINTAGE BLEND: 82% MERLOT - 18% CABERNET FRANC

Chateau Pince Pomerol is one of those properties where modernity is synonymous with tradition. This area, in the family for over a century, has kept its authenticity while taking advantage of technological advances in a constant concern for quality.

Appellation:	Pomerol
Owner:	SCEV Moreau
Vineyard size:	21.2 acres
Soil Types:	Dark soil on iron pan
Vineyard grape varietals:	72% Merlot - 23% Cabernet Franc - 5% Cabernet Sauvignon
Viticulture:	Culture raisonnée. Vine growth management adapted to the climatic conditions
Harvest:	Manual
Harvest dates:	Merlot : September 16th - 18th - Cabernet Franc : September 22nd
Winemaking:	In thermo-regulated concrete vats. Malolactic fermentation in oak barrels
Aging:	12-18 months in oak barrels. 12-18 months in French oak barrels (1/3 new, 1/3 1 year old, 1/3 2 years old)

History: Château Pince is situated just outside the village of Catusseau in Pomerol, and has been owned by the Moreau family for over four generations. The vineyard, planted on dark sand with an iron-rich subsoil, is made up of one block and counts Châteaux Nenin and La Pointe as its neighbors.

The vineyard is tended traditionally and with great care throughout the year (leafthinning, green harvests) in order to produce optimally ripe fruit that is expressive of this terroir. After harvest, the grapes undergo a careful sorting before being transferred to thermo-regulated cement tanks, where they are stored for one week of pre-fermentation maceration. Fermentation lasts for 1-2 weeks, and after 1-2 weeks of additional maceration, the wine is transferred to French oak barrels (1/3 new) for the malolactic fermentation, followed by 12-18 months of aging. Château Pince produces a classic Pomerol with the beautiful fruit, depth and concentration typical of this appellation.

2021 Vintage: The 2021 vintage demanded careful attention throughout the year, but the challenge united the vigneronnes and vignerons who produced, thanks to their efforts, a crop of good quality. Fastidious vineyard work, a gentle approach in the cellar, attention to detail and judicious decision-making were key in producing charming, delicate, elegant wines. The rainy and mild winter brought on an early and uneven budbreak. This early development put the young buds at great risk of a spring frost, such as the one that occurred during the nights of the 6th and 7th of April, when temperatures dropped to -3 and -4°C and damage was caused to certain parcels. Flowering unfolded very nicely at the end of May, but the heterogeneity from budbreak persisted. June and July were mostly gloomy with a few gorgeous hot and sunny episodes in the middle of each month. Veraison occurred slowly. August was dry and nearly caught up the summer's lack of sunshine. Over the summer, vineyard work (green harvesting, leafplucking, secondary shoot removal...) helped to even out ripeness among the grape clusters. Harvest took place from September 25th to October 6th under favorable conditions, with optimal maturity reached on most parcels.

JEB DUNNUCK - 91 POINTS

Ripe black fruits, leafy herbs, sweet earth, and spicy notes all emerge from the 2022 Château Pince, a nicely textured, rich, ripe, sexy Pomerol that has lots of upfront appeal and character.

Also: The Wine Cellar Insider-90 Points