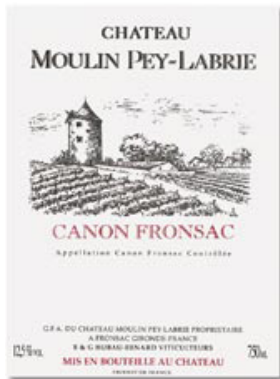


BORDEAUX
CANON FRONSAC
MOULIN-PEY-LABRIE
FRONSAC GIRONDE


OVERVIEW | Château Moulin Pey-Labrie owes its name to a very old mill situated in the heart of the prestigious Canon-Fronsac appellation and to the local name of the place where the vineyard is planted: “pey” means “hilltop.”

VINEYARD AREA: 6.75 hectares
ANNUAL PRODUCTION: 4000 cases
SOIL TYPES: clay, gravel
GRAPE VARIETIES: merlot, malbec

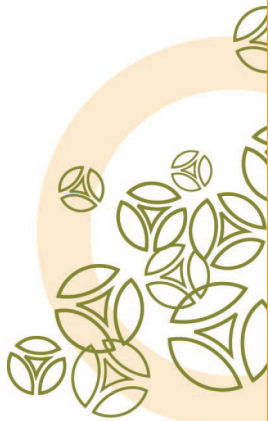
Paul Princeteau, father of the famous animal painter and personal friend of Toulouse Lautrec was owner of the estate in 1860. Today, Bénédicte and Grégoire Hubau lavish attention on the estate’s vines and carefully make its wine. Driven by their love for and passionate interest in wine, Bénédicte and Grégoire left their roots in Northern France to come and settle at Moulin Pey-Labrie. They bought the estate in 1988. It is planted 99% in Merlot and 1% in Malbec. They had run large-scale agricultural enterprises and wanted to work as artisans, with a hand-on approach.

As wine lovers, what appealed to them about Château Moulin-Pey-Labrie was the site itself, on a rather steep chalk hillside, the age of the vines and the absence of clones.

The vines are on average 60-years-old but range from 40 to 120-years-old. The Malbec is 75-years-old and that little 1% adds just a tiny bit of spice. Most importantly, all the vines are selection masale, that is to say that no one has planted clones, and only the original vine stock has been used over several generations. Clones increasingly are used throughout the world and tend toward monotone expressions of sites and grape varieties. Pey Labrie’s use of only original vine stock gives an originality and complexity to their wine.

French wine writer, Michel Bettane, has written of the estate: “has, for a long time, enjoyed a special reputation in Bordeaux, of which it has never been more worthy than it is today. The different parcels and the careful study of the varieties used give it a complexity and aromatic personality way beyond all the others. Over the years the wines have become more civilised without in any way losing their indomitable personality.”

VINEYARD/CELLAR PRACTICES | Harvesting is by hand, using small cases, and the vinifications are long, slow and natural. The Hubaus are part of a movement in France back to natural wines and often appear at wine shows with Marcel Lapierre, Antoine Arena, Selosse, Pierre Breton, Thierry Puzelat, Marcel Richaud and all the other stars of French natural winemaking. The wines are aged in 30% new oak.


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