



MOUTON CADET

Cuvée Héritage

AOC Bordeaux
2020 Vintage



Red and black fruit

Spices

Vanilla

TERROIR

Baron Philippe de Rothschild selects each terroir for the specific characteristics it brings to Mouton Cadet. The limestone and gravelly clay soils of the Côtes de Bordeaux impart density and structure, while the clay-limestone soils of the Bordeaux appellation give the wine its fruit and roundness.

2020 VINTAGE

A rather dry and very warm winter caused an early start to the vine growth cycle, though it was brought back to normal later by a cool and rainy spring. This was followed by hot and dry weather which lasted until the beginning of August. The 2020 vintage reveals subtle fruit aromas and flavours, complemented by good balance between heft and refinement. The most distinctive feature of our red wines is the highly expressive fruit contributed by our Merlots. A wide difference between day- and night-time temperatures in late September gave balance and refinement to the Cabernet Francs, while the Cabernet Sauvignons reveal fresh spice notes and a smooth, creamy tannic structure.

VINIFICATION

The selected plots are monitored throughout their vegetative cycle by Mouton Cadet winemakers, who advise our community of winegrowers on how to manage their vines according to the quality requirements of Mouton Cadet. As the harvest approaches, the winemakers regularly taste the grapes to determine the optimum harvest date for each plot. Vinification is adapted to each vat to reveal an expression of ripe fruit and a beautiful tannic presence. Well-balanced ageing in oak brings fullness and aromatic complexity to the palate.

MATURING

12 months, including 8 months in wood
Minimum addition of sulfites

VARIETAL MIX

Merlot: 86%
Fruit and roundness
Cabernet Sauvignon: 14%
Power and structure

TASTING NOTES

ASPECT: Black-cherry red with a slight ruby hue.

NOSE: After opening on a mixture of red and black fruit aromas such as redcurrant, cherry and blackberry, notes of nutmeg, toast and wild strawberry emerge with airing.

PALATE: From a full and sweet attack, the succulent mid-palate expresses the black and red fruit found on the nose, while the beautifully rounded finish reveals a touch of vanilla.

ABV. 14,00% vol.

MENU SUGGESTIONS

Prime rib, lamb shoulder, duck magret with green pepper sauce.

Serving temperature: 15 - 17°C

