



Réserve MOUTON CADET

BARON PHILIPPE DE ROTHSCHILD

AOC Médoc
2019 Vintage

Black ripe fruit

Dense

Elegant

TERROIR

The clay or limestone soils of the Médoc vineyard are covered by a layer of small stones and pebbles which absorb heat during the day and restore it at night, ensuring that the grapes ripen evenly. Baron Philippe de Rothschild has selected parcels in terroirs where relatively high temperatures favour the expression of ripe fruit and yield beautifully mature Cabernets.

2019 VINTAGE

The winter of 2019 was very mild and dry until the end of March, followed by a damper-than-average spring except in May. Rain in June was followed by a particularly sunny July and a hot and very dry summer, enabling the vines to produce highly aromatic grapes, full of fruit. The presence in the vineyard and the expertise of Baron Philippe de Rothschild's winemakers helped to bring out the best of the 2019 vintage. For the red wines, the very high quality Merlots display lovely ripe fruit aromas and flavours, while the Cabernets are powerful and beautifully balanced.

VINIFICATION

Throughout the vine growth cycle, Baron Philippe de Rothschild's winemakers keep a close eye on the selected parcels and advise, for this vintage, 10 of our partner-winegrowers on vineyard practices in accordance with the quality requirements for Mouton Cadet. As harvest time approaches, the winemakers taste the grapes parcel by parcel in order to determine the optimum date for picking. The grapes from each parcel are then vinified separately. A vinification protocol is specifically tailored to each vat in order to preserve the personality of each terroir and each grape variety, while guaranteeing the expression of ripe fruit of Réserve Mouton Cadet Médoc.

MATURING

16 months with medium-heat oaking for 10 months

VARIETAL MIX

Merlot: 62%

Fruit and roundness

Cabernet Sauvignon: 38%

Power and structure

TASTING NOTES

ASPECT: A glittering, intense garnet red.

NOSE: The nose opens on ripe black fruit aromas, especially blackcurrant and blackberry, then goes on with airing to reveal coffee and vanilla notes.

PALATE: From an attack on the ripe black fruit notes found on the nose and the touch of vanilla, the rich and concentrated mid-palate is underpinned by highly elegant tannins while the finish reveals a more toasted side with black cherry flavours.

ABV. 13,5% vol.

MENU SUGGESTIONS

Beef Wellington
Roast duckling with peaches
Extra-old mimolette cheese
Serving temperature: 15-17 °c

