



Réserve MOUTON CADET

BARON PHILIPPE DE ROTHSCHILD

AOC Pauillac
2017 Vintage

Vanilla

Black fruit

Roundness and elegance

TERROIR

The Pauillac terroir offers a perfect match between very pure gravelly outcrops and a deep sandstone subsoil. Baron Philippe de Rothschild has selected parcels with extremely permeable, draining soils which encourage the vines to develop deep root systems, yielding rich and highly expressive wines.

2017 VINTAGE

The winter and spring of 2017 were generally mild and relatively dry. Rainfall in June, followed by hot and dry weather in July and August, enabled the vines to produce high-quality grapes with rich aromas and flavours. Slightly cooler temperatures in September helped our red wines to retain a pleasant freshness. The presence and know-how of Baron Philippe de Rothschild's winemakers further guaranteed the quality of the vintage.

VINIFICATION

Throughout the vine growth cycle, Baron Philippe de Rothschild's winemakers keep a close eye on the selected parcels and advise our partner-winemakers 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 revealing the powerful yet velvet-smooth tannic structure typical of Réserve Mouton Cadet Pauillac.

MATURING

18 months with oak for 12 months

VARIETAL MIX

Cabernet Sauvignon: 62%

Power and structure

Merlot: 28%

Fruit and roundness

Cabernet Franc: 7%

Refinement and elegance.

Petit Verdot: 3%

Freshness and spice

TASTING NOTES

ASPECT: Garnet red with a vermillion hue.

NOSE: The nose opens on ripe black fruit aromas then goes on to reveal hints of vanilla.

PALATE: The full attack expresses black fruit flavours, especially blackberry and morello cherry, joined on the round and refined mid-palate by delicate touches of vanilla and toast, leading into an elegant finish underpinned by creamy tannins.

ABV. 13% vol.

MENU SUGGESTIONS

Cep mushroom ravioli, duck breast or french chocolate macarons

Serving temperature: 15-17 °C

