



Réserve MOUTONCADET

AOC Sauternes
2022 Vintage

Mirabelle plum

Caramelized pear

Cardamom

TERROIR

The Sauternes appellation owes its unique character to a very particular microclimate. In autumn, the stream which runs through it brings morning mists ideal for the development of botrytis, the "noble rot" which concentrates sugar in the grapes. Within the appellation, Baron Philippe de Rothschild has selected terroirs where small stones and pebbles over limestone and clay-limestone bring out the sweetness and the balance of aroma and flavour typical of Sauternes.

2022 VINTAGE

Rainfall in winter 2022 was average and few cold spells. Flowering took place early, prompted by a generally mild and dry spring, though disrupted in places by late frosts. Temperate weather subsequently encouraged rapid vegetation growth. After a short spell of stormy weather, a hot and dry summer culminated in a slightly earlier-than-usual harvest, with very concentrated grapes. A relatively early vintage, 2022 has given our white wines pleasing freshness with a dense and generous texture.

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. The grapes are picked by hand in successive passes as they reach the desired stage of over-ripeness, their sugar concentrated by the development of botrytis. Alcoholic fermentation is halted before completion, preserving the roundness and freshness typical of Réserve Mouton Cadet Sauternes.

MATURING

10 months in stainless-steel vats

VARIETAL MIX

Semillon: 88%
Roundness and density
Sauvignon blanc: 12%
Fruit and freshness

Manual harvest

TASTING NOTES

ASPECT:
Golden yellow with an apricot tint

NOSE:
The highly expressive nose opens on mirabelle plum and jammy apricot aromas that give way to elegant notes of cardamom and acacia honey.

PALATE:
The very full and substantial attack reveals powerful yellow peach and mirabelle plum flavours, complemented on a concentrated mid-palate by notes of caramelised pear and maple syrup. Subtle hints of lime blossom and cardamom bring a touch of freshness to the dense and rich finish.

ABV. 13% vol.

MENU SUGGESTIONS

Lemon chicken, prawn and citrus fruit salad, or citrus fruit ice-cream vacherin.

Serving temperature: 8-10°C

