



LE PETIT MOUTON DE MOUTON ROTHSCHILD VINTAGE 2017

CLIMATIC CONDITIONS

After a relatively mild winter with below average rainfall, frost hit the whole Bordeaux terroir on 27 April, though only two Aile d'Argent parcels situated in the coldest parts of the vineyard were affected. 2017 will also be remembered for a particularly lengthy drought, which did not truly end until December.

Spurred by above average temperatures, the vine growth cycle started slightly earlier than usual, at the end of March. Exceptional weather in April and May meant that flowering occurred 10 days earlier than the average for all varieties. After a very wet June, the summer was moderately sunny but dry, increasing a water deficit which started in 2016. As a result, the grapes remained small, with concentrated sugar and colour.

With an early growth cycle and a dry summer, the 2017 harvest was particularly early. It was also exceptionally long, as picking took place over four weeks across the three estates. At Château Mouton Rothschild, the harvest started with the Aile d'Argent parcels from 30 August to 5 September and continued with the red grapes from 7 to 29 September. Running-off ended on 20 October and blending was finalised in December.

The wines are rich, with a deep colour and an attractive tannic structure, both full-bodied and pleasantly fresh even though 2017 is a "solar" vintage. Less wine was made than in an average year because of the drought.

HARVEST

From 7 to 29 September.

VARIETAL MIX

81% Cabernet Sauvignon

17% Merlot

2% Cabernet Franc

TASTING NOTES

The wine has a deep colour with a crimson hue.

The nose abounds in fresh fruit aromas with hints of liquorice and pepper.

The flavours intensify after a fresh and expressive attack. Well-integrated and elegant tannins reveal a rich and smooth mid palate, contributing to the overall impression of harmony. The long and persistent finish lingers on extremely pure blackcurrant notes.

