



LE PETIT MOUTON DE MOUTON ROTHSCHILD VINTAGE 2018

CLIMATIC CONDITIONS

The first half of 2018 was marked by heavy rainfall and severe hailstorms during the winter, followed by a much milder spring.

Cool temperatures in March were followed by a warm spell in April which favoured vegetation growth and brought the vines into flower slightly earlier than usual. This trend was confirmed from June onwards as hot and sunny weather resulted in the vine cycle being 5 days ahead of average.

In July, high humidity coupled with the summer heat made it difficult to keep the vines healthy, but constant care from our growers ensured that all the qualities of the vineyard were preserved. Fortunately, hot and dry weather then set in for three months, with temperatures sometimes reaching more than 30°C, ending the mildew attacks.

Although conditions in the first half of the year did not herald a great harvest, the record-breaking temperatures, low rainfall and relative drought that followed in the summer months rectified the situation. The grapes were small but outstandingly rich in sugar and tannins.

The advance in the vine cycle and the hot, dry summer meant that the harvest began in late August for the white grapes and early September for the red grapes. At Château Mouton Rothschild, picking started with the Aile d'Argent parcels from 30 August to 5 September and continued with the red grapes from 10 September to 3 October.

The wines are intensely coloured and have excellent tannic structures. They are remarkably dense and smooth, with a rare concentration of aroma and flavour. Yields were smaller because of the drought, but the vintage can already be reckoned one of the great successes.

HARVEST

From 10 September to 3 October.

VARIETAL MIX

56% Cabernet Sauvignon

40% Merlot

4% Cabernet Franc

TASTING NOTES

The wine has a purplish colour shading to carmine at the rim.

The ample and expressive nose reveals aromas of ripe raspberry, cherry and redcurrant, complemented with airing by notes of white pepper and liquorice.

The ample, full-bodied and rich attack is underpinned by substantial, grippy tannins, while the dense and smoothly textured mid-palate pleasingly combines vanilla flavours with a crisp and succulent fruitiness, leading into a full and generous finish.

