



Château Mouton Rothschild.

CHATEAU MOUTON ROTHSCHILD VINTAGE 2022

CLIMATIC CONDITIONS

Mild and dry weather set in from the very start of 2022. Abundant sunshine prevailed throughout the vine growth cycle, accompanied by several heatwaves.

There was little precipitation from spring until the end of harvest, though April showers and a spell of heavy rain in June regenerated water reserves in the soil. The vines were able to take advantage of their deep roots to regulate their water supply and showed a great capacity to adapt to the exceptional weather patterns of the vintage.

In these hot and dry conditions, flowering took place 10 days earlier than the average: though rapid, it was perfectly even. The advance on the growth cycle continued until harvest as the grapes ripened steadily in ideal conditions.

Picking started at the beginning of September and continued until the end of the month, with a crop in perfect health. Although the hot weather meant that the grapes were rather small, they offered a degree of concentration and balance rarely encountered. That quality was confirmed on tasting as the wines revealed incredible richness without losing any of their supreme elegance or the intense expression of their native terroir.

HARVEST

1 to 26 September 2022

VARIETAL MIX

92% Cabernet Sauvignon
8% Merlot

TASTING NOTES

Château Mouton Rothschild 2022 is as luminous as the year was. Intense from the outset, it reveals concentrated aromas of fresh, fully ripe black fruit, with blackcurrant and blackberry notes subtly underlined by touches of graphite and cocoa bean. A wine of infinite depth, it is full-bodied, generous and creamy smooth, supremely patrician and of great purity. Suggestions of cedarwood, spice and white pepper complement the array. Its complexity, its flavour and its tannins, with their delicate hint of liquorice, seem endless.

