



MOUTON CADET

BARON PHILIPPE DE ROTHSCHILD

2016

Red fruit

Fresh

Delicate

TERROIR

Clay-limestone and gravelly clay soil from the Côtes de Blaye and the north-east of Entre-Deux-Mers. The clay soil gives the wines plenty of fruit, while the limestone and gravelly soils bring freshness and elegance.

2016 VINTAGE

Very mild weather in winter and spring was followed by a relatively dry summer. Rain in early September enabled the grapes to reach perfect maturity and the harvest took place in ideal conditions. In addition, the presence in the vineyards and the expertise of Baron Philippe de Rothschild's winemakers helped to get the best out of the conditions and ensure a fine vintage, producing fruit-driven rosé wines that display excellent balance between freshness and aromatic complexity.

VINIFICATION

Mouton Cadet rosé is a blend of wines made using the direct pressing method, which gives a lighter-coloured wine than a classic Bordeaux rosé, with generous fruit aromas and flavours.

MATURING

In vats on fine lees for four to five months.

VARIETAL MIX

Merlot: 67%

Red fruit flavours.

Cabernet Sauvignon: 18%

Structure and power.

Cabernet Franc: 15%

Elegance and refinement.

TASTING NOTES

COLOUR: A scintillating light pink.

NOSE: The nose initially reveals fresh red fruit aromas, especially redcurrant, strawberry and raspberry, then with airing develops notes of aromatic herbs such as mint and coriander.

PALATE: The attack is seductive, on an elegant combination of red fruit flavours such as raspberry, strawberry and cherry, showing good length and leading into a round finish.

12.5% ABV

MENU SUGGESTIONS

As an aperitif or with Bellota ham tostada, sushi and maki or raspberry tart.

Serving temperature: 8 - 10° C



Range

Mouton Cadet rouge
Mouton Cadet blanc
Mouton Cadet rosé
Mouton Cadet Sauvignon Blanc
Mouton Cadet Edition Vintage
Mouton Cadet Select

