



## *Chateau Mouton Rothschild*

### THE 1998 VINTAGE

#### Climatic Conditions

February and March were rather dry, causing the vine to bud earlier than usual, though the lack of rain in the second half of March probably slowed this advance. Shoot tips appeared between 27 and 29 March depending on the variety. Cold and wet weather in April halted the vegetation cycle and hampered spring work in the vineyard. May was quite the opposite – hot and dry, with no rain at all during the first 26 days – giving the younger vines no respite.

Mid-flowering was reached between 1 and 4 June, three to five days earlier than the average. Hot weather in July caused veraison to begin on the 21<sup>st</sup>, and the process was completed under favourable conditions during a very hot and dry August. By 15 August, veraison had taken place across all varieties. 12 days of very hot weather in August with temperatures in excess of 30° C caused some burning, but the damage was of little consequence.

Although the growth cycle was kept under perfect control throughout the year, rain in September and October disturbed the harvest, requiring strict selection both in the vineyard and at the winery.

#### Harvest

28 September to 6 October

#### Varietal mix

Cabernet Sauvignon	86%
Merlot	12%
Cabernet Franc	2%

#### Tasting Notes

Deeply coloured, the wine is an attractive purple-red.

The relatively discreet first nose displays aromas of black fruit, blackcurrant and leather with a mineral cast, while more intense, oaky notes appear on airing, together with a touch of mocha.

The clean and well-structured attack displays a lovely, acidulated freshness that heralds high-quality texture. Powerful and smooth tannins support a mid-palate of surprising volume and depth, leading into a powerful and elegant finish.

#### Illustration of the Label

Rufino Tamayo (1899-1991)