

# **Château Mouton Rothschild – 1er G.C.C. | Pauillac France (PAUILLAC) – 2016**

## **Vinification**

High temperatures in August and September allowed for slow ripening and excellent maturity, so that the harvest started with the Merlot on 26 September and continued in perfect conditions until 14 October. In the vat house, each grape variety and each plot were, as usual, vinified separately in order to let their intrinsic character shine through.

## **Taste**

The wine is a dark and intense cherry red. The highly refined nose reveals perfectly ripe fruit. Ripe bilberry and blackcurrant aromas combine harmoniously with floral notes. With airing, the nose unfolds on pepper and spice balanced by elegant notes of graphite and blonde tobacco, bringing charm and nobility to an extensive range of aromas. The full and dense attack exhibits exceptionally well-rounded and silky tannins. The ample mid-palate abounds in black fruit along with cocoa flavours and biscuity notes, leading into a full-bodied and remarkably persistent finish, the sign of a great vintage.

## **Food pairing**

Meat | Game

## **General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (83%), Merlot (15%), Cabernet Franc (1%), Petit Verdot (1%)

Storage (years): > 10

Serving temperature: 17-18 °C

