

Château Mouton Rothschild – 1er G.C.C. | Pauillac France (PAUILLAC) – 2017

Vinification

With an early growth cycle and a dry summer, the 2017 harvest was particularly early. At Château Mouton Rothschild, it lasted from 7 to 29 September. Running-off ended on 20 October and blending was completed in December.

Taste

The wine has a deep, dark colour with a garnet hue. The elegant and complex nose opens on wild berry aromas. With airing, notes of pepper, blackcurrant bud and dried flowers bring a satisfying sensation of harmony. The attack is fresh, clear-cut and well-structured, leading into a dense and full-bodied mid palate on fresh fruit flavours. Refined and mature tannins coat the palate, leaving an enduring impression of smoothness. A packed and balanced finish confirms that this is a wine full of promise.

Food pairing

Meat - red, Game

General information

Type: Red wine

Grape varieties: Merlot (9%), Cabernet Sauvignon (90%), Petit Verdot (1%)

Storage (years): > 10

Serving temperature: 17-18 °C

