

Château Mouton Rothschild – G.C.C. | Pauillac France (PAUILLAC) – 2020

Taste

The wine is deep, dark, garnet-hued cherry red. The refined and complex nose opens on remarkably ripe black fruit, going on with airing to reveal aromas of blackcurrant and aniseed combined with touches of flint and cigar box. From a smooth yet full-bodied attack, the palate displays highly precise tannins which strike a harmonious balance with the refinement maturity of minty and smoky notes. Displaying mineral and blackberry fruit notes, the complete and exceptionally long finish expresses all the nobility of Ch. Mouton Rothschild.

Food pairing

BBQ | Game | Lamb - Steak

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (84%), Merlot (13%), Cabernet Franc (2%), Petit Verdot (1%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Complex with firm tannins

