

**Château Mouton Rothschild – 1er  
G.C.C. | Pauillac  
France (PAUILLAC) – 2015**

**Vinification**

In order to ensure that each variety and each parcel was picked at optimum maturity, the harvest period was the longest in living memory. It lasted 23 days between our three estates, from the first Merlots on 14 September to the last Cabernet Sauvignons on 6 October. The grapes were magnificent and fermentation took place quickly. The wines immediately showed plenty of colour and a complete array of very intense aromas ranging from red and black fruit to spice and incense.

**Taste**

The wine has an attractive, deep and dark colour with a purple tint. The refined and elegant nose reveals fruity wild blackberry and bilberry aromas. Notes of toast, liquorice and blond tobacco then emerge to fill out a rich and complex range of aromas. The fresh, full-bodied and slightly saline attack shows great intensity, opening on smooth and creamy tannins which enfold a silky texture lifted by a touch of minerality. The impression on the palate is very full, rich in ripe fruit and peppery spice flavours. An exceptionally long finish concludes a remarkably balanced wine.

**Food pairing**

Meat - red | Game

**General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (82%), Merlot (16%), Cabernet Franc (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

