

# Château Mouton Rothschild – 1er G.C.C. | Pauillac France (PAUILLAC) – 2013

## Vinification

The harvest at Mouton Rothschild was completed in record time between 30 September and 9 October with exceptional help from employees of the family company Baron Philippe de Rothschild SA, who were invited to come and swell the ranks of the regular pickers. Sorted with painstaking care, the grapes were transported from the picking crates to the gravity-fed vats in the magnificent Mouton Rothschild vat room. In a major innovation, transparent staves in the vats enabled technical staff to observe the vinification process in minute detail.

## Taste

The colour is an intense, deep red with a crimson tint. Initially displaying black cherry, raspberry and blackberry aromas, the complex nose opens up with airing to develop spicy and delicately roasted notes. From a clean, fresh and rich attack, the palate expands on suggestions of vanilla and chocolate, underpinned by tannins of great refinement. The firm and well-rounded structure reveals a long finish of profound aromatic intensity.

## Food pairing

Meat - red | Game

## General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (89%), Merlot (7%), Cabernet Franc (4%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

