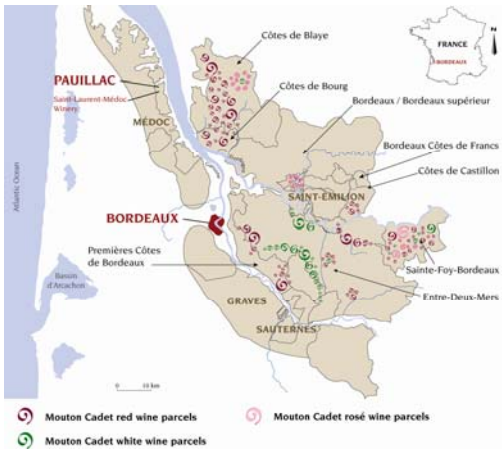
BARON PHILIPPE DE ROTHSCHILD

MOUTON CADET ROUGE 2009

GEOGRAPHICAL SITUATION



VINEYARD

APPELLATION

MOUTON CADET ROUGE IS MADE FROM RIGOROUSLY SELECTED WINES AND GRAPES FROM PARTNER WINEGROWERS IN THE MAIN APPELLATIONS OF BORDEAUX AND THE CÔTES (BLAYE, BOURG, CASTILLON, ETC.).

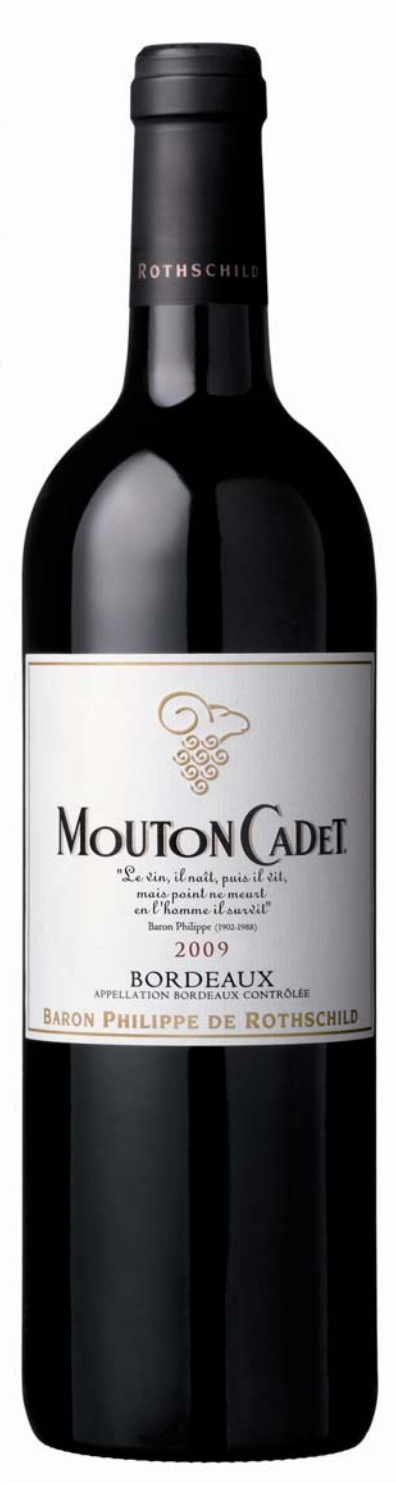
BARON PHILIPPE DE ROTHSCHILD'S WINEMAKERS MONITOR THE SELECTED PARCELS THROUGHOUT THE VEGETATION CYCLE, ADVISING THE GROWERS ON VINEYARD PRACTICES IN ORDER TO MEET THE EXACTING QUALITY STANDARDS OF MOUTON CADET.

TERROIR

EACH APPELLATION SELECTED BY THE BARON PHILIPPE DE ROTHSCHILD TEAM HAS A UNIQUE TERROIR, GIVING IT AN EXCEPTIONAL RANGE OF NUANCES FOR MAKING MOUTON CADET. THE LIMESTONE SOILS OF ENTRE-DEUX-MERS AND THE PREMIÈRES CÔTES DE BORDEAUX PRODUCE WINES OF REFINEMENT, WHILE THE CLAY SOILS AROUND BLAYE GIVE FULLER-BODIED WINES. THE GRAVELLY SOILS OF CÔTES DE BOURG AND THE SOUTH OF ENTRE-DEUX-MERS BRING ELEGANCE AND FRESHNESS TO THE CABERNET GRAPES.

2009 VINTAGE

CLIMATIC CONDITIONS IN 2009 WERE PARTICULARLY GOOD FOR THE VEGETATION CYCLE AND ENABLED THE GRAPES TO RIPEN FULLY. A COLD WINTER WAS FOLLOWED BY HEAVY RAINFALL IN EARLY SPRING, WHICH ENDED WITH FINE SUNNY SPELLS THAT ENCOURAGED EVEN FLOWERING. HIGH TEMPERATURES AND GENEROUS SUNSHINE IN JULY AND AUGUST CONTINUED INTO SEPTEMBER AS COOL NIGHTS ALTERNATED WITH HOT DAYS, BRINGING THE GRAPES TO PERFECT MATURITY.



Available bottle sizes for Mouton Cadet Rouge:
37.5 / 75 / 150 CL

In the same range:
MOUTON CADET BLANC
LE ROSÉ DE MOUTON CADET

Red cherry, morello cherry
Roundness, fruity

VINIFICATION

THE GRAPES FROM EACH PARCEL ARE VINIFIED SEPARATELY IN ORDER TO PRESERVE THE DIVERSITY AND PERSONALITY OF EACH TERROIR AND VARIETY AND HENCE THE RICHEST RANGE OF TASTES FOR THE FINAL BLEND. THE GRAPES ARE MACERATED AT LOW TEMPERATURE BEFORE FERMENTATION IN ORDER TO OBTAIN A MORE FRUIT-DRIVEN WINE. THE PROCESS FAVOURS THE EXPRESSION OF THE FRESH AND FRUITY FLAVOURS THAT CONSTITUTE THE FINAL STYLE OF MOUTON CADET.

MATURING

MOUTON CADET ROUGE IS MATURED IN VATS FOR A RELATIVELY SHORT PERIOD OF SIX TO TEN MONTHS TO ENHANCE ITS DELICIOUS FRUIT FLAVOURS.

VARIETAL MIX

MOUTON CADET ROUGE IS MADE FROM A BLEND OF CLASSIC VARIETIES: MERLOT (65%), CABERNET SAUVIGNON (20%) AND CABERNET FRANC (15%). MERLOT BRINGS ROUNDNESS AND RIPE RED FRUIT FLAVOURS, CABERNET SAUVIGNON THE TANNIC STRUCTURE AND TOUCHES OF BLACK BERRY FRUIT, AND CABERNET FRANC ELEGANCE AND FRESHNESS.

TASTING NOTES

ALC. 13.5% VOL.

COLOUR: A DENSE RED WITH A PRONOUNCED PURPLE TINT.

NOSE: THE NOSE IS EXPRESSIVE AND COMPLEX, RICH IN FRESH AND RIPE FRUIT AROMAS, ESPECIALLY RED CHERRY AND MORELLO CHERRY, WITH A TOUCH OF SPICE.

PALATE: THE ATTACK, ON THE FRUIT, IS RICH AND SUPPLE, THE MID-PALATE FULL AND FRUITY ON SILKY TANNINS. SHOWING ATTRACTIVE LENGTH ON THE PALATE, IT HAS A FRESH AND SPICY FINISH THAT EXPRESSES ALL THE TYPICAL CHARACTER OF THE MERLOT AND THE VERY HIGH QUALITY OF THE VINTAGE.

SERVICE

SERVING TEMPERATURE: 18-19°C

MENU SUGGESTIONS

RIB STEAK WITH SHALLOTS, BREAST OF VEAL, DUCK, LAMB CUTLETS.

BARON PHILIPPE DE ROTHSCHILD S.A.

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