



THE 2011 VINTAGE

Climatic conditions

2011 was one of the hottest, sunniest and, above all, driest of the last forty years.

Very warm weather in April and May gave the vegetation cycle a head start : flowering was recorded on 15 May, the earliest date in living memory, and veraison started two-and-half weeks earlier than normal.

Conditions in July and August were very different, bringing less sunshine and significantly more precipitation. By the end of August, however, only 326 mm of rainfall had been recorded since 1 January, compared with an average of 519 mm.

Fine weather returned to the Médoc in early September and bright sunshine prevailed throughout the two weeks of the harvest, which began on 12 September. These auspicious conditions were extremely beneficial, allowing the grapes to ripen fully. Picking ended on 28 September.

Low yields, especially at Mouton, have produced structured, deep and very fresh wines.

2011 is thus a classic Bordeaux vintage, to be ranked among the finer, or perhaps even the finest.

Harvest	12 to 28 September
Varietal mix	Cabernet Sauvignon 54 %
	Merlot 37 %
	Cabernet Franc 7 %
	Petit Verdot 1 %
	Carmenère 1 %

Tasting notes

The wine is a deep and radiant garnet red.

The nose reveals finely toasted spice and tobacco notes combined with more intense aromas of red fruit and cherry stone, with a mineral touch.

The palate is full and well-defined, dominated by the lustre of succulent fruit and refined, flavoursome tannins that open on a hint of chocolate.

The long, warm-hearted finish is lifted by a slightly saline taste.

A superb wine in a particularly demanding vintage.