



Château Mouton Rothschild

THE 2018 VINTAGE

Climatic conditions

The first half of 2018 was marked by heavy rainfall and severe hailstorms during the winter, followed by a much milder spring.

Cool temperatures in March were followed by a warm spell in April which favoured vegetation growth and brought the vines into flower slightly earlier than usual. This trend was confirmed from June onwards as hot and sunny weather resulted in the vine cycle being 5 days ahead of average.

In July, high humidity coupled with the summer heat made it difficult to keep the vines healthy, but constant care from our growers ensured that all the qualities of the vineyard were preserved. Fortunately, hot and dry weather then set in for three months, with temperatures sometimes reaching more than 30°C, ending the mildew attacks.

Although conditions in the first half of the year did not herald a great harvest, the record-breaking temperatures, low rainfall and relative drought that followed in the summer months rectified the situation. The grapes were small but outstandingly rich in sugar and tannins.

The advance in the vine cycle and the hot, dry summer meant that the harvest began in late August for the white grapes and early September for the red grapes.

At Château Mouton Rothschild, picking started with the Aile d'Argent parcels from 30 August to 5 September and continued with the red grapes from 10 September to 3 October.

The wines are intensely coloured and have excellent tannic structures. They are remarkably dense and smooth, with a rare concentration of aroma and flavour. Yields were smaller because of the drought, but the vintage can already be reckoned one of the great successes.

Harvest 10 September to 3 October.

Varietal mix 86% Cabernet Sauvignon
12% Merlot
2% Cabernet Franc

Tasting notes

The wine has an intense, deep black colour.

The nose reveals intense ripe fruit aromas and nutmeg notes, set off by touches of mint.

The ample, full and refined attack opens on blackberry and cherry flavours lifted by a hint of spice. Generous, creamy and well-rounded tannins underpin candied flavours, giving an overall impression of succulence.

Great balance between the fruit and the tannins paves the way for a highly refined and exceptionally long finish.