

Second Wine of Château Mouton Rothschild, AOC Pauillac

## **THE 2016 VINTAGE**

## **Climatic conditions**

In 2016, there were two main trends in the weather as we experienced it in Pauillac:

- a very wet winter and spring: more than half of the annual rainfall came in the first four months of the year, including a record 240 mm in January;
- an extremely dry summer and autumn without any significant rainfall, resulting in a water deficit at the end of the year.

As a consequence of the summer drought, the grapes were numerous but remained rather small, making for density and concentration.

High temperatures in August and September allowed for slow ripening and excellent maturity, so that the harvest started with the Merlot on 26 September and continued in perfect conditions until 14 October.

In the vat house, each grape variety and each plot were, as usual, vinified separately in order to let their intrinsic character shine through.

The wines, which have now been blended, offer remarkable colour, intense fruit and spice aromas and a dense texture of very rich and well-rounded tannins.

Its density and substance make the 2016 vintage comparable with the finest so far this century.

Harvest from 26 September to 14 October 2016

Varietal mix 62% Cabernet Sauvignon

35% Merlot

3% Cabernet Franc

## **Tasting notes**

The wine is a dark carmine red with a purplish tint.

The expressive and complex nose opens on attractive black fruit and bilberry notes with a hint of cocoa bean.

The attack is fresh and full-bodied, the texture dense with elegant and crisp tannins. The generous and smooth mid-palate, sustained by notes of graphite and spice, leads into a well-balanced, fresh and pleasantly long finish.