



MOUTON CADET

AOC Bordeaux
2023 Vintage

Ripe red fruit

Mild spices

Supple and generous

TERROIR

Baron Philippe de Rothschild selects each terroir for the specific characteristics it brings to Mouton Cadet. The clay-limestone soils of the Bordeaux appellation give the wine its fruit and roundness, while the limestone and gravelly clay soils of the Côtes de Bordeaux impart density and spicy aromas.

2023 VINTAGE

After a winter of contrasting weather, the spring of 2023 was balanced in terms of both rainfall and temperatures. Flowering took place evenly in rather hot early summer weather, while regular rainfall ensured that the grapes developed rapidly from berry-set to veraison. They then ripened quickly in a particularly hot and dry late summer which concentrated their aromas, flavours and phenolic compounds. 2023 is undeniably a solar vintage, yielding highly aromatic and dense red wines.

VINIFICATION

Monitoring of the vineyard and harvest combined with advances in the winemaking and maturing processes have made the wines rounder, smoother and more supple, enriched their texture and given them toasted notes, while keeping the ripe red fruit aromas typical of Mouton Cadet.

MATURING

10 months in vats on lees in a reductive environment.
Minimal addition of sulfites

VARIETAL MIX

Merlot : 88%
Fruit and roundness
Cabernet Sauvignon : 9%
Power and structure
Cabernet Franc : 3%
Refinement and elegance

TASTING NOTES

ASPECT:
Deep purple with intense violet highlights.

NOSE:
On the first nose, an elegant blend of ripe red and dark fruits emerges, followed on the second nose by delicate notes of saffron and rosemary.

PALATE:
The attack is well-rounded, revealing generous aromas of ripe raspberry and blueberry that bring a pleasant fruitiness to the mid-palate. The finish shows soft tannins with nice depth, highlighted by subtle notes of sweet spices and aromatic herbs.

ABV. 13,5% vol.

MENU SUGGESTIONS

Pork tenderloin, duck breast, mild cheeses.
Serving temperature: 15-17°C

