

MOUTON CADET

Cuvée Héritage



AOC Bordeaux
2020 Vintage

Red and black fruit

Spices

Gourmet

TERROIR

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

2020 VINTAGE

A rather dry and very warm winter caused an early start to the vine growth cycle, though it was brought back to normal later by a cool and rainy spring. This was followed by hot and dry weather which lasted until the beginning of August. The 2020 vintage reveals subtle fruit aromas and flavours, complemented by good balance between heft and refinement. The most distinctive feature of our red wines is the highly expressive fruit contributed by our Merlots. A wide difference between day- and night-time temperatures in late September gave balance and refinement to the Cabernet Francs, while the Cabernet Sauvignons reveal fresh spice notes and a smooth, creamy tannic structure.

VINIFICATION

Throughout the vine growth cycle, Baron Philippe de Rothschild's winemakers keep a close eye on the selected parcels and advise our partner-winemakers on vineyard practices in accordance with the quality requirements for Mouton Cadet. As harvest time approaches, the winemakers taste the grapes parcel by parcel in order to determine the optimum date for picking. A vinification protocol is specifically defined to preserve the personality of each terroir and each grape variety and obtain a rich and varied range of wines for the final blend. This tailored process aims to optimise extraction of the tannins and expression of ripe fruit and toasted notes.

MATURING

16 months with oaking for 8 to 10 months

VARIETAL MIX

Merlot: 86%

Fruit and roundness

Cabernet Sauvignon: 14%

Power and structure

TASTING NOTES

ASPECT: Black-cherry red with a slight ruby hue.

NOSE: After opening on a mixture of red and black fruit aromas such as redcurrant, cherry and blackberry, notes of nutmeg, toast and wild strawberry emerge with airing.

PALATE: From a full and sweet attack, the succulent mid-palate expresses the black and red fruit found on the nose, while the beautifully rounded finish reveals a touch of vanilla.

ABV. 14,00% vol.

MENU SUGGESTIONS

Prime rib, lamb shoulder, duck magret with green pepper sauce.

Serving temperature: 15 - 17°C

