

LEE UFAN ILLUSTRATES THE LABEL OF CHÂTEAU MOUTON ROTHSCHILD 2013

Every year since 1945, a great artist has illustrated the label of Château Mouton Rothschild. Thus, the most famous names in contemporary art are brought together in a collection to which a new work is added each year.

The commission for the illustration of the 2013 vintage was given to Lee Ufan, a painter, artist and philosopher of Korean origin born in 1936. Fond of natural materials and simple forms, he creates a mesmerising effect conducive to meditation, weaving his spell with art of great intensity, harmony and restraint. In his work for Mouton, the initially indecisive purple of the drawing gradually attains its full richness, just as a great wine is patiently brought to fulfilment in the secret of the vat house.



LEE UFAN

Born in a South Korean mountain village in 1936, Lee Ufan received a traditional education, though open to Western culture. He moved to Japan, his adoptive country, in 1956 and took a degree in philosophy at Tokyo's Nihon University. Ever since, his art has been nourished by constant reflection on the relationship of the self to the other and to matter, on identity and difference.

His painting and sculpting career truly began in the *mono ha*, or "School of Things", movement in the late 1960s, displaying an abstract minimalism and use of natural materials which had affinities with *arte povera* in Italy and process art in the English-speaking world. He soon discovered and imposed a highly personal aesthetic language: in space, his sculptures combine bare rock with plates of steel or glass, while in his painting, simple forms with a single colour but different shades are laid on the canvas in long strokes or concentrated on a random point, seeming to originate in a single creative act. He thus achieves a mesmerising effect conducive to meditation, weaving his spell with art of great intensity, harmony and restraint.

The now world-famous artist has won many prestigious awards, including the UNESCO Prize at the Shanghai Biennale in 2000 and Japan's Praemium Imperiale in 2001, and has exhibited at the Venice Biennale, the Jeu de Paume museum in Paris and the Guggenheim and MoMA in New York. A museum devoted to him, designed by Tadao Ando, was inaugurated at Naoshima, Japan, in 2010, and a dozen of his works were displayed in the park of Versailles Palace in 2014.

In the work he has created for Mouton 2013, the initially indecisive purple of the drawing gradually attains its full richness, just as a great wine is patiently brought to fulfilment in the secret of the vat house.



" MOUTON NE CHANGE"

A Bordeaux First Growth, Château Mouton Rothschild comprises 84 hectares (207 acres) of vines at Pauillac in the Médoc, planted with the classic varieties of the region: Cabernet Sauvignon (80%), Merlot (16%), Cabernet Franc (3%) and Petit Verdot (1%).

The estate benefits from exceptionally favourable natural conditions, in the quality of the soil, the position of its vines and their exposure to the sun. Combining a respect for tradition with the latest technology, it receives meticulous attention from grape to bottle from highly skilled winemakers and vinegrowers responsible for each parcel of the estate. The grapes are harvested by hand in small open crates, sorted on vibrating tables and vinified in oak vats with transparent staves, after which the wine is matured in new oak casks.

Brought to the pinnacle by two exceptional people, Baron Philippe de Rothschild (1902-1988) then his daughter Baroness Philippine (1933-2014), Mouton Rothschild is also a place of art and beauty, famous for the spectacular vista of its Great Barrel Hall, the Museum of Wine in Art and its collection of precious objects associated with the vine and wine from two millennia, and the magnificent new vat house, inaugurated in 2013.

Mouton Rothschild now belongs to Baroness Philippine's three children, Camille Sereys de Rothschild, Philippe Sereys de Rothschild, Chairman of the Supervisory Board of the family company, Baron Philippe de Rothschild SA, which manages the Château, and Julien de Beaumarchais de Rothschild. United in their commitment to their grandfather's and mother's work, all three are determined to perpetuate the celebrated First Growth's motto, "Mouton ne change" (I, Mouton, do not change), even in the midst of transformation!



PAINTINGS FOR THE LABELS

Every year since 1945, the Château Mouton Rothschild label has been illustrated with an original artwork by a great contemporary painter.

In 1924, to salute his first vintage bottled entirely at the château, Baron Philippe de Rothschild (1902-1988), father of Baroness Philippine (1933-2014), asked the famous poster designer Jean Carlu to create the Mouton label. Ahead of its time, it remained an isolated initiative.

In 1945, this time to celebrate the return of peace, Baron Philippe decided to crown the label for the vintage with the "V" for Victory, drawn by the young painter Philippe Jullian. This exceptional circumstance marked the start of a tradition and, every year since 1946, a different artist has been invited to create an original artwork for the label. Initially, Baron Philippe chose painters from amongst his friends, such as Jean Hugo, Léonor Fini and Jean Cocteau. In 1955, Georges Braque agreed to illustrate the vintage; he was followed by the greatest artists of our time, including Dali, César, Miró, Chagall, Picasso, Warhol, Soulages, Bacon, Balthus, Tàpies and Jeff Koons, forming a fascinating collection to which a new work is added each year.

Mouton's owners, now Camille and Philippe Sereys de Rothschild and Julien de Beaumarchais de Rothschild, have always been responsible for choosing the artists, respecting their artistic freedom, though many of them have been attracted by themes such as the vine, the pleasure of drinking or the ram, the Mouton emblem. The artists receive no fee for their work but are given cases of Mouton Rothschild, including of course "their" vintage.

In 1981, on Baroness Philippine's initiative, the collection gave rise to a travelling exhibition, "Mouton Rothschild, Paintings for the Labels", shown in many museums around the world. It is now on permanent display at Mouton in the superb space created for it by Baroness Philippine in 2013, between the new vat house and the famous Museum of Wine in Art.



THE 2013 VINTAGE

Climatic conditions and harvest

2013 will be remembered for its changeable and capricious weather. A cold and damp winter followed by a cool and wet spring held back the vegetation cycle and affected flowering. In striking contrast, July and August were particularly hot and sunny, with considerably less rainfall than the average. Peak temperatures of 38° C caused violent storms in late July.

The water shortage continued in September, encouraging the grapes to ripen evenly. The Cabernets were promising and overall the grapes achieved satisfactory sugar levels with good potential acidity.

The harvest at Mouton Rothschild was completed in record time between 30 September and 9 October with exceptional help from employees of the family company Baron Philippe de Rothschild SA, who were invited to come and swell the ranks of the regular pickers. Over 130 staff members responded to the appeal, and on 9 October 695 meals were served in the harvesters' refectory, an all-time record!

Sorted with painstaking care, the grapes were transported from the picking crates to the gravity-fed vats in the magnificent Mouton Rothschild vat room. In a major innovation, transparent staves in the vats enabled technical staff to observe the vinification process in minute detail.

Although yields were among the lowest of the last 40 years, draconian selection ensured high quality. The 2013 vintage has been tended, fashioned and fine-tuned so as to get the very best out of the grapes.

Harvest30 September to 9 OctoberVarietal mixCabernet Sauvignon 89%Merlot7%Cabernet Franc4%

Tasting notes

The colour is an intense, deep red with a crimson tint.

Initially displaying black cherry, raspberry and blackberry aromas, the complex nose opens up with airing to develop spicy and delicately roasted notes.

From a clean, fresh and rich attack, the palate expands on suggestions of vanilla and chocolate, underpinned by tannins of great refinement. The firm and well-rounded structure reveals a long finish of profound aromatic intensity.