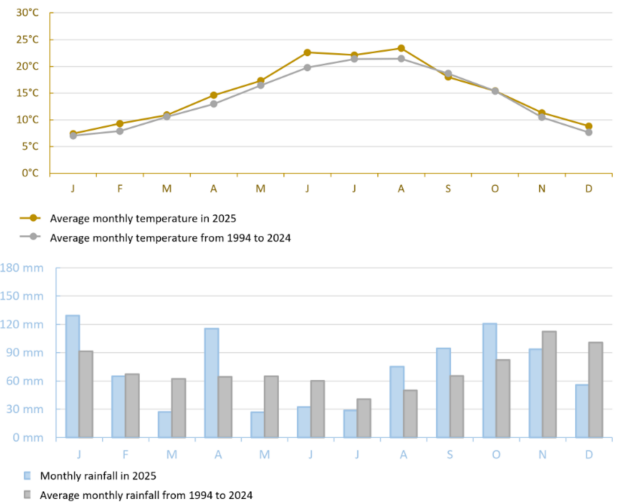


VINTAGE 2025

CLIMATIC CONDITIONS

A mild winter with lower-than-average rainfall warmed the soil, so that budbreak arrived a few days earlier than usual in late March. In a particularly wet early spring, aggregate rainfall in April was 80% higher than the average for the last 30 years, while temperatures also remained above average. Summer weather arrived in May and lasted until the end of August, spurring vegetation growth and rapid, even flowering. Water stress was significant but not excessive and, following a more temperate spell in the second half of July, favoured very rapid, trouble-free veraison. Affected by the water shortage, the berries were small and concentrated, while the conditions generally kept the vineyard in excellent health throughout the growing season.

The summer had heralded a solar vintage but cooler weather arrived in the last few days of August, accompanied by welcome rainfall for the vines. The grapes were able to ripen fully as a result, and to achieve more classic balances. The harvest started in early September and ended historically early on the 20th, yielding a crop of rich and very healthy grapes. However, the lack of rain during most of the year resulted in reduced yields due to the small size of the grapes, especially on better-drained soils where the impact was reflected in final harvest volumes.



VINEYARD

Surface in production	82 ha (203 acres)
Average age	44 years
Types of soil	Deep gravel

MATURING

New barrels	50%
Duration	18 months

VEGETATION CYCLE

BUDBREAK
31 March

FLOWERING
22 to 27 May

VERAISON
27 to 31 July

HARVEST

5 to 20 September

VARIETAL MIX

Cabernet Sauvignon	58%
Merlot	36%
Cabernet Franc	3%
Petit Verdot	3%

TECHNICAL INFORMATION

Alcohol by volume	13.0%
pH	3.72

TASTING NOTES

Le Petit Mouton de Mouton Rothschild expresses the marvellous ripeness of the grapes in the 2025 vintage, perfectly balanced by a freshness that is immediately apparent. Initially revealed in juicy and attractively bright black berry fruit and wild strawberry aromas, the freshness is maintained on the palate by a refined, clearly delineated and powerful tannic structure. With its slightly exuberant personality and remarkable balance, the wine fully reflects a vintage that is at once rich and taut, structured and ample.