



Aile d'Argent[®]

*Fine white wine from the Château Mouton Rothschild vineyards
AOC Bordeaux*

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 55% Sauvignon
45% Sémillon

Tasting notes

The wine is a lustrous, intense yellow.

The nose opens on mango and citrus fruit before developing flint and fruit-drop notes, enhanced by fresh fruit aromas reminiscent of white peach.

From a full and well-balanced attack, the mid-palate reveals expansive ripe fruit flavours along with a suggestion of salinity, ending on a supple and long finish.