



Aile d'Argent®

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

THE 2018 VINTAGE

Climatic conditions

The first half of 2018 was marked by heavy rainfall and severe hailstorms during the winter, followed by a much milder spring.

Cool temperatures in March were followed by a warm spell in April which favoured vegetation growth and brought the vines into flower slightly earlier than usual. This trend was confirmed from June onwards as hot and sunny weather resulted in the vine cycle being 5 days ahead of average.

In July, high humidity coupled with the summer heat made it difficult to keep the vines healthy, but constant care from our growers ensured that all the qualities of the vineyard were preserved. Fortunately, hot and dry weather then set in for three months, with temperatures sometimes reaching more than 30°C, ending the mildew attacks.

Although conditions in the first half of the year did not herald a great harvest, the record-breaking temperatures, low rainfall and relative drought that followed in the summer months rectified the situation. The grapes were small but outstandingly rich in sugar and tannins.

The advance in the vine cycle and the hot, dry summer meant that the harvest began in late August for the white grapes and early September for the red grapes.

At Château Mouton Rothschild, picking started with the Aile d'Argent parcels from 30 August to 5 September and continued with the red grapes from 10 September to 3 October.

The wines are intensely coloured and have excellent tannic structures. They are remarkably dense and smooth, with a rare concentration of aroma and flavour. Yields were smaller because of the drought, but the vintage can already be reckoned one of the great successes.

Harvest

From 30 August to 5 September.

Varietal mix

55% Sauvignon
45% Sémillon

Tasting notes

Clear and bright, the wine is light yellow with green highlights.

Citrus fruit and white peach aromas prevail on the complex and expressive nose, together with a hint of minerality.

The full and ample attack is sustained by aniseed and flint flavours, leading into a mid-palate sustained by a smooth and rich texture through which delicate notes of tropical fruit and spicy touches of ginger and white pepper appear.

The long and elegant finish is remarkable for its magnificent freshness.