



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

## **THE 2020 VINTAGE**

### **Climatic conditions**

A particularly mild winter and significantly higher than normal temperatures in early spring encouraged early budbreak, about ten days earlier than the long-term average. A snow flurry in late March fortunately had no effect on the vines.

Spring continued to be warmer than usual, with spells of heavy rain, especially in early May. Anticyclonic conditions returned in mid-May, bringing warm and dry weather and significantly accelerating the vegetation cycle, especially during flowering, which occurred 12 days earlier than the average.

Contrasting weather in June gave way to early-summer heatwaves and drought, especially noticeable in July. However, spells of rain in August set off the veraison process and helped the berries to ripen evenly.

The grapes were in perfect condition as picking started. The 2020 harvest was among the earliest on record, favoured by exceptional anticyclonic weather and rising temperatures which brought all grape varieties to full ripeness sooner than usual.

Picking for Aile d'Argent started on 24 August in order to preserve the grapes' freshness and refinement of aroma and flavour.

Although yields were less than generous, the quality of the wines suggests that the 2020 vintage will be one of the great successes of the decade.

**Harvest** From 24 to 28 August.

**Varietal mix** 66% Sauvignon Blanc  
34% Semillon

### **Tasting notes**

The wine is apple yellow with a slightly greenish tinge.

The subtly complex nose offers aromas of ripe fruit such as apricot, tropical fruit and white peach, complemented by a floral touch and sustained by an intense minerality.

On the palate, harmony holds sway over texture and tension, set off by elegant white fruit and pineapple flavours. Overall, this is an assertive wine of magnificent length.