



Château Mouton Rothschild

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
83% Cabernet Sauvignon
15% Merlot
1% Cabernet Franc
1% Petit Verdot

Tasting notes

The wine is a dark and intense cherry red.

The highly refined nose reveals perfectly ripe fruit. Ripe bilberry and blackcurrant aromas combine harmoniously with floral notes. With airing, the nose unfolds on pepper and spice balanced by elegant notes of graphite and blonde tobacco, bringing charm and nobility to an extensive range of aromas.

The full and dense attack exhibits exceptionally well-rounded and silky tannins. The ample mid-palate abounds in black fruit along with cocoa flavours and biscuity notes, leading into a full-bodied and remarkably persistent finish, the sign of a great vintage.