



## Aile d'Argent®

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

### THE 2017 VINTAGE

#### Climatic conditions

After a relatively mild winter with below average rainfall, frost hit the whole Bordeaux terroir on 27 April, though only two Aile d'Argent parcels situated in the coldest parts of the vineyard were affected. 2017 will also be remembered for a particularly lengthy drought, which did not truly end until December. Spurred by above average temperatures, the vine growth cycle started slightly earlier than usual, at the end of March. Exceptional weather in April and May meant that flowering occurred 10 days earlier than the average for all varieties. After a very wet June, the summer was moderately sunny but dry, increasing a water deficit which started in 2016. As a result, the grapes remained small, with concentrated sugar and colour. With an early growth cycle and a dry summer, the 2017 harvest was particularly early. It was also exceptionally long, as picking took place over four weeks across the three estates. At Château Mouton Rothschild, the harvest started with the Aile d'Argent parcels from 30 August to 5 September and continued with the red grapes from 7 to 29 September. Running-off ended on 20 October and blending was finalised in December. The wines are rich, with a deep colour and an attractive tannic structure, both full-bodied and pleasantly fresh even though 2017 is a "solar" vintage. Less wine was made than in an average year because of the drought.

#### Harvest

From 30 August to 5 September.

#### Varietal mix

53% Sauvignon  
46% Sémillon  
1% Muscadelle

#### Tasting notes

A lovely, radiant yellow with a greenish tinge. The nose is fresh, revealing delectable white peach, guava and citrus fruit notes followed by touches of tropical fruit. The attack is full, with attractive tension, good balance and concentration, while lingering flavours on the rich and mineral finish lift the wine and give it amazing length.