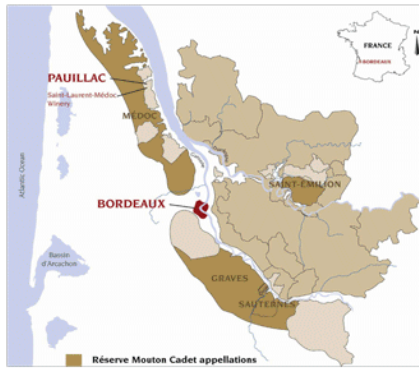




BARON PHILIPPE DE ROTHSCHILD

## RÉSERVE MOUTON CADET GRAVES BLANC 2009

### GEOGRAPHICAL SITUATION



### VINEYARD

#### APPELLATION

THE GRAVES REGION STRETCHES FOR 65 KM ALONG THE LEFT BANK OF THE GARONNE TO THE GATES OF BORDEAUX.

#### TERROIR

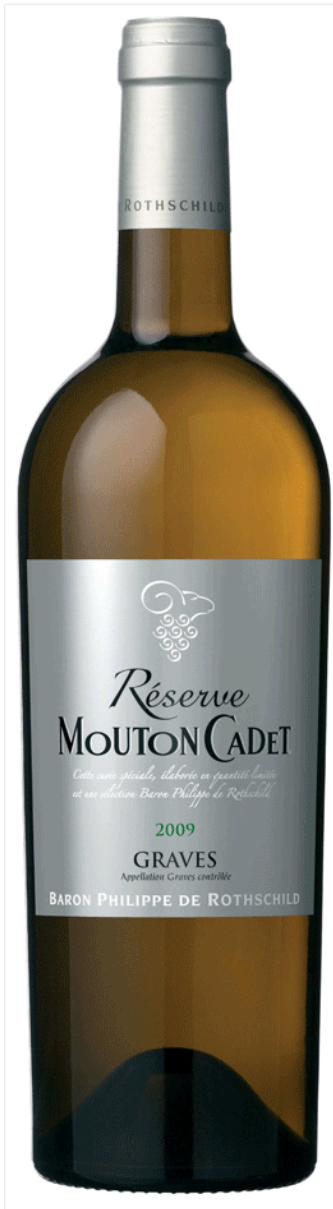
THE APPELLATION TAKES ITS NAME FROM THE TYPE OF SOIL OF WHICH IT IS COMPOSED, THE SMALL STONES KNOWN AS *GRAVES*. EXCELLENT FOR WINEGROWING BECAUSE IT IS WELL-DRAINED, THE SOIL CONSISTS OF LAYERS OF PEBBLES AND GRAVEL THAT GIVE THE WINE ITS MINERAL CAST. A MILD MICROCLIMATE ALLOWS THE GRAPES TO RIPEN SLOWLY, STRIKING A FINE BALANCE BETWEEN SWEETNESS AND ACIDITY.

#### SOURCING

SO THAT IT CAN SELECT THE BEST WINES TO MAKE RÉSERVE MOUTON CADET GRAVES BLANC, BARON PHILIPPE DE ROTHSCHILD HAS SET UP A PARTNERSHIP SYSTEM WITH GROWERS IN THE APPELLATION. EACH PARCEL IS SELECTED FOR ITS PARTICULAR CHARACTERISTICS THEN MONITORED ALL YEAR ROUND BY BARON PHILIPPE DE ROTHSCHILD'S WINEMAKERS TO ENSURE THAT THE GRAPES MEET THEIR EXACTING REQUIREMENTS.

### 2009 VINTAGE

A COLD WINTER WAS FOLLOWED BY HEAVY RAINFALL IN EARLY SPRING, WHICH ENDED WITH FINE SUNNY SPELLS THAT ENCOURAGED EVEN FLOWERING. HIGH TEMPERATURES AND GENEROUS SUNSHINE IN JULY AND AUGUST CONTINUED INTO SEPTEMBER AS COOL NIGHTS ALTERNATED WITH HOT DAYS, BRINGING THE GRAPES TO PERFECT MATURITY. THESE EXCEPTIONAL CONDITIONS MAKE 2009 THE FIRST GREAT VINTAGE OF THE 21ST CENTURY FOR BORDEAUX WINES.



Available bottle sizes for  
Réserve Mouton Cadet Graves Blanc:  
75 CL

In the same range:  
RMC SAINT ÉMILION  
RMC MÉDOC  
RMC GRAVES ROUGE  
RMC SAUTERNES

*Grapefruit, mineral notes  
Elegance, complexity*

### VINIFICATION

THE WINEMAKERS MONITOR THE VEGETATION CYCLE WITH A SINGLE OBJECTIVE: EACH VARIETY IN EACH PARCEL MUST BE PICKED UNDER THE BEST POSSIBLE CONDITIONS FOR MAKING WINES WITH RIPE FRUIT AROMAS AND FLAVOURS. VINIFICATION TECHNIQUES ARE ALSO ADAPTED ACCORDING TO VINEYARD OBSERVATIONS FOR OPTIMUM RESULTS: THE GRAPES USED TO MAKE RÉSERVE MOUTON CADET GRAVES BLANC ARE MACERATED AT LOW TEMPERATURE BEFORE FERMENTING TO FAVOUR EXPRESSION OF THE FRUIT. BARON PHILIPPE DE ROTHSCHILD'S WINEMAKERS USE ALL THEIR TECHNICAL KNOW-HOW TO INTENSIFY THE TYPICAL CHARACTERISTICS OF THE GRAVES APPELLATION AND GIVE A FRESH, FLORAL AND MINERAL WINE.

### MATURING

PRODUCED IN LIMITED QUANTITIES, THIS GRAVES WINE IS MATURED AT THE SAINT-LAURENT-MÉDOC WINERY WHERE IT IS TREATED WITH METICULOUS CARE IN ORDER TO PRESERVE ITS TYPICAL FRUIT AND MINERAL AROMAS AND FLAVOURS.

### VARIETAL MIX

THE VARIETAL MIX IS CONSISTENT WITH THE CHARACTERISTICS OF THE APPELLATION. SEMILLON (50%) GIVES ROUNDNESS AND REFINEMENT, SAUVIGNON (45%) FRESH AND FLORAL FLAVOURS, AND MUSCADELLE (5%) A DISTINCTIVELY AROMATIC CHARACTER.

### TASTING NOTES

ALC. 12.5% VOL.

**COLOUR:** VERY LIGHT YELLOW WITH PALE GOLD HIGHLIGHTS.

**NOSE:** THE NOSE OPENS ON VERY FRUITY AROMAS, ESPECIALLY PINK GRAPEFRUIT, THOUGH WITH AIRING IT DEVELOPS MORE MINERAL, FLINTY NOTES TYPICAL OF THE GRAVES APPELLATION.

**PALATE:** WHILE FRESHNESS PREDOMINATES ON THE ATTACK, MINERAL FLAVOURS COME TO THE FORE ON THE MID-PALATE. ELEGANT AND COMPLEX, THE WINE HAS LOVELY LENGTH IN THE MOUTH.

### SERVICE

SERVING TEMPERATURE: 10-11°C

### MENU SUGGESTIONS

WHITE ASPARAGUS, VEAL BLANQUETTE, VOL-AU-VENTS, MONKFISH SKEWERS.

BARON PHILIPPE DE ROTHSCHILD S.A.

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Jantar Adegas Brasil Delicatessen/Devinum em 28/08/2012.