



BARON PHILIPPE DE ROTHSCHILD

RÉSERVE MOUTON CADET MÉDOC 2008

GEOGRAPHICAL SITUATION



VINEYARD

APPELLATION

THE MÉDOC VINEYARD STRETCHES FOR 80 KM ALONG THE RIVER TO THE NORTH OF BORDEAUX, BETWEEN THE ATLANTIC OCEAN AND THE GIRONDE ESTUARY.

TERROIR

THE SOIL OF THE MÉDOC VINEYARD CONTAINS SMALL STONES THAT ABSORB HEAT DURING THE DAY AND RADIATE IT BACK AT NIGHT. THE GRAPES CAN THUS RIPEN IN A WARM MICRO-CLIMATE, WITH NO GREAT DIFFERENCE BETWEEN THE DAYTIME AND NIGHTTIME TEMPERATURE. THE CONDITIONS ARE IDEAL FOR BRINGING CABERNET GRAPES IN PARTICULAR TO FULL MATURITY.

SOURCING

SO THAT IT CAN SELECT THE BEST WINES TO MAKE RÉSERVE MOUTON CADET MÉDOC, 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.

2008 VINTAGE

THE VEGETATION CYCLE STARTED LATE, AT THE END OF MARCH, AND VINE GROWTH WAS SLOWED BY HEAVY FROSTS IN EARLY APRIL. THE SPRING WAS VERY WET, BUT THANKS TO AN ALMOST RAIN-FREE SEPTEMBER AND RELATIVELY HIGH TEMPERATURES THE 2008 HARVEST, THOUGH EXCEPTIONALLY LATE, WAS OF EXCELLENT QUALITY. SLOW RIPENING PRODUCED VERY HIGH QUALITY GRAPES WITH A FINE BALANCE BETWEEN SWEETNESS AND ACIDITY.



Available bottle sizes for
Réserve Mouton Cadet Médoc:
75 / 150 CL

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

*Cherry, blackcurrant, spice
Richness, freshness*

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: PRE-FERMENTATION MACERATION AT LOW TEMPERATURE TO FAVOUR EXPRESSION OF THE FRUIT AND A SHORT PERIOD OF MACERATION AFTER FERMENTATION TO RELEASE ELEGANT TANNINS. BARON PHILIPPE DE ROTHSCHILD'S WINEMAKERS USE ALL THEIR TECHNICAL KNOW-HOW TO INTENSIFY THE TYPICAL CHARACTERISTICS OF THE MÉDOC APPELLATION AND GIVE A FULL-BODIED, WELL-STRUCTURED WINE.

MATURING

PRODUCED IN LIMITED QUANTITIES, THIS WINE IS MATURED AT THE SAINT-LAURENT-MÉDOC WINERY WHERE IT IS TREATED WITH METICULOUS CARE IN ORDER TO PRESERVE ALL ITS AROMA AND FLAVOUR AND TYPICAL MÉDOC STYLE.

VARIETAL MIX

THE VARIETAL MIX IS CONSISTENT WITH THE CHARACTERISTICS OF THE APPELLATION. CABERNET SAUVIGNON (50%) GIVES THE WINE CHARACTER AND AGEING POTENTIAL, MERLOT (45%) BRINGS SUPPLENESS AND FRUIT, WHILE CABERNET FRANC (5%) ADDS A TOUCH OF ELEGANCE TO THE BLEND.

TASTING NOTES

ALC. 13% VOL.

COLOUR: A STILL-YOUTHFUL RUBY RED WITH A VIOLET TINT.

NOSE: AROMAS OF RIPE FRUIT (BLACK AND RED CHERRY, BLACKCURRANT) WITH A TOUCH OF SPICE.

PALATE: A POWERFUL ATTACK LEADS INTO A SOLIDLY-STRUCTURED MID-PALATE, COMBINING RICH AND FRESH FLAVOURS WITH TIGHTLY-KNIT TANNINS. A WINE WITH AGEING POTENTIAL, ITS EXPRESSIVE FRUIT MAKES IT ALREADY ACCESSIBLE.

SERVICE

SERVING TEMPERATURE: 18-19°C

MENU SUGGESTIONS

RACK OF LAMB, BORDEAUX-STYLE RIB STEAK, GAME STEWS (WILD BOAR, VENISON).

BARON PHILIPPE DE ROTHSCHILD S.A.

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