



BARON PHILIPPE DE ROTHSCHILD

RÉSERVE MOUTON CADET SAINT ÉMILION 2009

GEOGRAPHICAL SITUATION



VINEYARD

APPELLATION

THE APPELLATION TAKES ITS NAME FROM THE TOWN OF SAINT-ÉMILION, A FEW MILES EAST OF BORDEAUX. ITS VINEYARDS ARE SOME OF THE MOST PRESTIGIOUS OF THE BORDEAUX REGION.

TERROIR

THE TERROIR IS DIVIDED INTO TWO DISTINCT ZONES: THE CLAY-LIMESTONE SOIL OF THE CÔTES GIVES ROUND AND FRUITY MERLOTS, WHILE THE SANDY, FLINTY GRAVEL OF THE SABLE ALLOWS THE CABERNETS TO REACH OPTIMUM MATURITY.

SOURCING

SO THAT IT CAN SELECT THE BEST WINES TO MAKE RÉSERVE MOUTON CADET SAINT-ÉMILION, 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 Saint-Émilion:
75 CL

In the same range:
RMC MÉDOC
RMC GRAVES ROUGE
RMC GRAVES BLANC
RMC SAUTERNES

*Blackberry, jammy fruit, violet
Density, roundness*

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 CONTROLLED 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 SAINT ÉMILION APPELLATION AND GIVE A ROUND, FRUITY AND SUPPLE WINE.

MATURING

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

VARIETAL MIX

MERLOT (90%) BRINGS SUPPLENESS AND FRUIT AND CABERNET SAUVIGNON (10%) GIVES THE WINE CHARACTER AND AGEING POTENTIAL.

TASTING NOTES

ALC. 13% VOL.

COLOUR: A DENSE RED WITH PURPLE HIGHLIGHTS.

NOSE: VERY INTENSE, THE NOSE RELEASES POWERFUL AROMAS OF BLACKBERRY, JAMMY FRUIT AND VIOLET.

PALATE: FROM A ROUND AND FULL ATTACK ON THE FRUIT, THE DENSE MID-PALATE EVOLVES TOWARDS A SPICY, WELL-ROUNDED FINISH. IT HAS A TYPICAL, RIPE MERLOT MOUTHFEEL, WITH COMPACT, SUCCULENT TANNINS. A NICELY BALANCED WINE, WITH ATTRACTIVE LENGTH ON THE PALATE.

SERVICE

SERVING TEMPERATURE: 18-19° C

MENU SUGGESTIONS

GRILLED AUBERGINE, VEAL SWEETBREADS, GRILLED LAMB, PEPPER STEAK.

BARON PHILIPPE DE ROTHSCHILD S.A.

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