



BARON PHILIPPE DE ROTHSCHILD

PAUILLAC BARON NATHANIEL 2008

GEOGRAPHICAL SITUATION



VINEYARD

APPELLATION

PAUILLAC, IN THE HEART OF THE MÉDOC NORTH-EAST OF BORDEAUX, IS ONE OF THE BEST-KNOWN APPELLATIONS OF THE BORDEAUX REGION.

TERROIR

THE PAUILLAC VINEYARD, A SINGLE SWATHE WHICH REACHES ITS HIGHEST POINT AT THE WEST AND SLOPES GENTLY DOWN TOWARDS THE ESTUARY, IS REMARKABLE FOR THE PERFECT MATCH BETWEEN VERY PURE GRAVELLY PLATEAUX OVER A DEEP SUB-SOIL LAYER OF HARD-PAN. THE VINES THUS BENEFIT FROM IDEAL CONDITIONS OF DRAINAGE AND IRRIGATION, THEIR DEEP ROOTS COMBINED WITH THE EXTREME PERMEABILITY OF THE SOIL ENABLING THEM TO RESIST BOTH DROUGHT AND EXCESSIVE RAINFALL.

SOURCING

SO THAT IT CAN SELECT THE BEST WINES TO MAKE PAUILLAC BARON NATHANIEL, 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.



Available bottle sizes for
Pauillac Baron Nathaniel:
37.5 / 75 / 150 CL

In the same range:
MÉDOC BARON HENRI
SAINT ÉMILION BARON CARL
GRAVES BLANC BARONNE
CHARLOTTE
SAUTERNES BARONNE PAULINE

*Redcurrant, raspberry, truffle,
spices
Roundness, delicacy*

VINIFICATION

THE VINIFICATION TECHNIQUES ARE ADAPTED ACCORDING TO VINEYARD OBSERVATIONS FOR OPTIMUM RESULTS: PRE-FERMENTATION MACERATION AT LOW TEMPERATURE TO FAVOUR EXPRESSION OF THE FRUIT AND A LONG PERIOD OF MACERATION AFTER FERMENTATION TO RELEASE POWERFUL TANNINS. BARON PHILIPPE DE ROTHSCHILD'S WINEMAKERS USE ALL THEIR TECHNICAL KNOW-HOW TO INTENSIFY THE TYPICAL CHARACTERISTICS OF THE PAUILLAC APPELLATION AND GIVE A POWERFUL AND FULL-BODIED WINE.

MATURING

PAUILLAC BARON NATHANIEL IS BLENDED AT OUR SAINT-LAURENT-MÉDOC WINERY THEN PARTLY MATURED IN OAK BARRELS FOR ABOUT EIGHT MONTHS. AFTER FINING AND BOTTLING IN ITS SECOND YEAR, THE WINE IS CELLARED FOR A LONG PERIOD OF AGEING.

VARIETAL MIX

PAUILLAC BARON NATHANIEL IS MADE FROM CLASSIC BORDEAUX GRAPE VARIETIES. CABERNET SAUVIGNON (80%) FINDS ITS MOST PERFECT EXPRESSION ON THIS SOIL AND IN THIS CLIMATE, DEVELOPING INCOMPARABLE AROMAS AND TANNINS THAT GIVE THE WINE CHARACTER AND AGEING POTENTIAL; CABERNET FRANC, MALBEC AND PETIT VERDOT (10%) GIVE THE WINE ITS ELEGANCE, MERLOT (10%) ITS SUPPLE FRUIT.

TASTING NOTES

ALC. 13% Vol.

COLOUR: PURPLE WITH BLACK HIGHLIGHTS AND AN ATTRACTIVE INTENSITY.

NOSE: YOUTHFUL AND POWERFUL, THE WINE EXPRESSES AROMAS OF REDCURRANT AND RASPBERRY. THE NOSE IS INTENSE AND SLIGHTLY TOASTY, WITH NOTES OF TRUFFLE AND SPICE.

PALATE: FROM A ROUND AND FULL ATTACK, ATTRACTIVE OAK ENHANCES REFINED AND ELEGANT TANNINS. A WINE WITH AGEING POTENTIAL, IT SHOWS FINE LENGTH ON THE PALATE, WITH A RETURN OF MILD SPICE FLAVOURS ON THE FINISH.

SERVICE

SERVING TEMPERATURE: 18-19°C

MENU SUGGESTIONS

ROAST LAMB, CEP MUSHROOMS, VENISON STEW.

BARON PHILIPPE DE ROTHSCHILD S.A.

BARON PHILIPPE DE ROTHSCHILD, S.A. RCS BORDEAUX B 459 202 644 - DESTINÉ AU RÉSEAU DE DISTRIBUTION DE BARON PHILIPPE DE ROTHSCHILD, S.A.

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