



BARON PHILIPPE DE ROTHSCHILD

## RÉSERVE MOUTON CADET SAUTERNES 2008

### GEOGRAPHICAL SITUATION



### VINEYARD

#### APPELLATION

SITUATED 40 KM SOUTH-EAST OF BORDEAUX, THE SAUTERNES APPELLATION IS FAMOUS THROUGHOUT THE WORLD FOR ITS SWEET WHITE WINES.

#### TERROIR

IN THE AUTUMN THE RIVER CIRON GENERATES A MORNING MIST THAT FAVOURS THE DEVELOPMENT OF *BOTRYTIS CINEREA*. A FUNGUS THAT PRODUCES THE FAMOUS AND INDISPENSABLE "NOBLE ROT", IT DRAWS THE WATER FROM THE GRAPES, NATURALLY CONCENTRATING THEIR FLAVOUR AND SUGAR CONTENT. WARM AND SUNNY AFTERNOONS PROVIDE THE TEMPERATURE DIFFERENTIAL EQUALLY NECESSARY TO ENSURE THAT THE GRAPES REACH FULL MATURITY.

#### SOURCING

SO THAT IT CAN SELECT THE BEST WINES TO MAKE RÉSERVE MOUTON CADET SAUTERNES, 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 Sauternes:  
37.5 / 75 CL

In the same range:  
RMC SAINT-ÉMILION  
RMC MÉDOC  
RMC GRAVES ROUGE  
RMC GRAVES BLANC

*Candied apricot, honey, maple syrup*  
*Roundness, consistency*

### VINIFICATION

THE GRAPES, RICH IN SUGAR, ARE PICKED BY HAND IN SUCCESSIVE SWEEPS THROUGH THE VINEYARD AS THE BERRIES REACH THE RIGHT DEGREE OF MATURITY. THE GRAPES ARE SLOWLY AND LIGHTLY CRUSHED AND THE MUST IS LEFT TO SETTLE, THEN ALCOHOLIC FERMENTATION TAKES PLACE OVER A NUMBER OF DAYS. THE FERMENTATION PROCESS IS HALTED BEFORE COMPLETION SO THAT NOT ALL THE SUGAR IS TRANSFORMED INTO ALCOHOL, GIVING THE WINE A HIGH RESIDUAL SUGAR CONTENT AND THE UNIQUE TASTE OF A GREAT SWEET WINE.

### MATURING

THIS SAUTERNES WINE IS PRODUCED IN LIMITED QUANTITIES AND MATURED AT THE SAINT-LAURENT-MÉDOC WINERY WHERE IT IS TREATED WITH METICULOUS CARE IN ORDER TO PRESERVE ITS FRUIT AND DISTINCTIVE CHARACTERISTICS.

### VARIETAL MIX

SEMILLON (85%) GIVES ROUNDNESS AND REFINEMENT AND SAUVIGNON (15%) FRESH, FRUITY AND FLORAL FLAVOURS.

### TASTING NOTES

ALC. 13% VOL.

**COLOUR:** AN ATTRACTIVE, BUTTERCUP YELLOW.

**NOSE:** THE COMPLEX AND VERY FRESH NOSE REVEALS A HARMONIOUS COMBINATION OF CANDIED APRICOT, HONEY AND MAPLE SYRUP AROMAS.

**PALATE:** FROM A DENSE AND ROUND ATTACK, INITIALLY DOMINATED BY WHITE FRUIT, THE WINE DEVELOPS GENTLE SPICE FLAVOURS, SUCH AS SAFFRON. THE MID-PALATE IS LUSH AND SUBSTANTIAL, WITH THE FRUIT MAKING A LOVELY RETURN AT THE END, WHILE THE LONG AND ELEGANT FINISH HAS A SLIGHTLY MINERAL TOUCH.

### SERVICE

SERVING TEMPERATURE: 10-11°C

### MENU SUGGESTIONS

CHOCOLATE YULE LOG, HONEY CAKE, BAKLAVA, AUVERGNE BLUE CHEESE.

BARON PHILIPPE DE ROTHSCHILD S.A.

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