

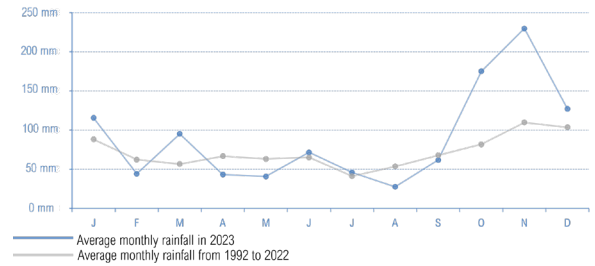
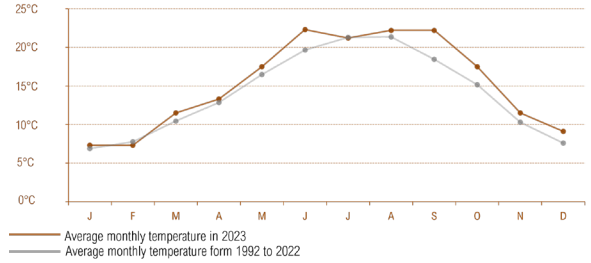


Château Mouton Rothschild

2023 VINTAGE

VINTAGE REPORT

After a lack of rainfall in 2022, a mild and wet winter replenished water reserves in the soil. The vine growth cycle started in good conditions in early April despite a cold snap that caused no damage. Mild weather and close-to-normal rainfall throughout spring stimulated vine growth, and in these favourable conditions flowering took place perfectly in late May, five days earlier than the average. The season concluded with a new record in June, the hottest since we started keeping track of temperatures in 1962, confirming the overall trend for 2023. The vine cycle continued at a regular pace, several days ahead of the average. While successive heatwaves hit France in the height of summer, the Atlantic seaboard and the Bordeaux vineyard experienced only two very hot spells, in late August and early September, the latter marking the start of the harvest. Unstable weather set in during picking as hot and sunny days alternated with stormy spells. The grapes continued to ripen with every favourable moment, while the rainfall both refined the skins and slowed the accumulation of sugar. The 2023 harvest ended in the last week of September in ideal weather and warm sunshine.



VINEYARD

Surface area in production 82 ha (203 acres)
 Average age 50 years
 Type of soil Deep gravel

MATURING

New barrels 100%
 Duration 18 months

VEGETATION CYCLE

BUDBREAK
 31 March to 6 April

FLOWERING
 29 to 31 May

VERAISON
 29 July to 4 August

HARVEST

7 to 30 September

VARIETAL MIX

Cabernet Sauvignon 93%
 Merlot 7%

TECHNICAL INFORMATION

Alcohol by volume 13.3%
 pH 3.79

TASTING NOTES

The wine is a glittering, gleaming garnet red with a crimson hue. Refinement and precision are apparent from the outset, with aromas of fully ripe black berry fruit. Discreet and complementary touches of pastry-shop, candy and dark chocolate offer a harmonious balance between freshness and opulence. Smooth and full-bodied, its powerful, stylish and harmoniously integrated tannins impart an attractive energy. Lead pencil and smoky, charry notes confer remarkable complexity and depth, while hints of toasted hazelnut and cocoa-bean linger long on the finish.