



Château Mouton Rothschild

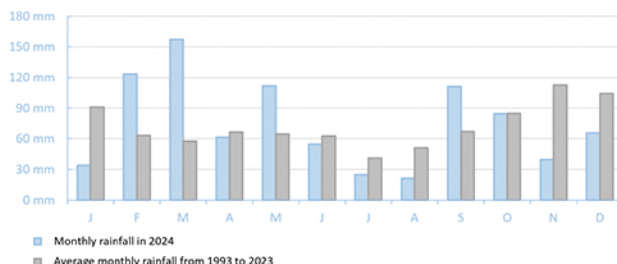
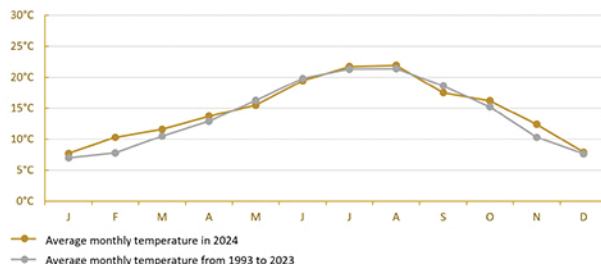
VINTAGE 2024

CLIMATIC CONDITIONS

A mild and very wet winter caused early budbreak at end-March, about a week before the thirty-year average. Though April was mostly dry, heavy rain combined with cool temperatures and moderate sunshine in May encouraged the spread of downy mildew and slowed the vine growth cycle. These challenging conditions during flowering and berry set led in some cases to poor fruit set and shatter, especially in Merlot and early Cabernet plots.

Summer brought much better weather and a water deficit on gravel soils which was highly beneficial for the vines and lasted until harvest. Hot days without excessively high temperatures alternated with cool nights, providing favourable conditions for the grapes to reach a good level of phenolic maturity. Picking started on 23 September and continued uninterrupted in changeable weather, ending in sunshine in early October.

2024 was a challenging vintage at the beginning and at the end of the growing season, though fortunately the weather turned fair at critical times for quality. The hot, dry and sunny summer caused a water shortage that favoured mature tannins and encouraged the synthesis of anthocyanins. From tilling in spring to harvest, committed people and highly effective technical resources kept us on the front foot and meant that we were never left having to react after the event. That fine-tuned vineyard management helped us to make fresh, highly aromatic, refined and elegant wines that perfectly illustrate the Atlantic expression of the terroirs they come from.



VINEYARD

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

MATURING

New barrels	100%
Duration	18 months

VEGETATION CYCLE

BUDBREAK

26 March

FLOWERING

4 to 9 June

VERAISON

14 to 24 August

HARVEST

23 September to 5 October

VARIETAL MIX

Cabernet Sauvignon	93%
Merlot	7%

TECHNICAL INFORMATION

Alcohol by volume	12.9%
pH	3.71

TASTING NOTES

Garnet red with a crimson hue, the wine has a refined and complex nose that gradually opens up on wild bilberry and red berry fruit aromas enhanced by brioche notes and a delicate floral touch. Hints of toasted almond bring a subtle succulence to round off the whole. Full-bodied and smooth, its silky, harmonious texture enfolds the palate, introducing an impression of opulence that mingles with an attractive minerality and some smoky notes. Highly refined, precise and chiselled tannins bring balance and structure, while luminous red berry notes stretch into a long finish, leaving a lingering impression of freshness and elegance.