



Château Mouton Rothschild.

VINTAGE 2005

CLIMATIC CONDITIONS

Weather conditions for the 2005 vintage were unusual, since the year was 0.3° C colder than the average for the last forty years, mainly due to cooler than normal nights.

The period from April to September was particularly dry, with only 313 mm of rainfall being recorded between the start of the year and the harvest, compared with an average of 602 mm. However, these exceptional conditions did not affect the usual pace of the vegetation cycle.

Flowering occurred for all three varieties around 5 June and veraison took place a few days earlier than the average, between 1 and 8 August.

The grapes were harvested between 21 September and 6 October in conditions that may be described as ideal. Although the atypically dry weather meant that yields were relatively low, the wines show rich, powerful and stylish tannins.

Overall, the profile of the 2005 vintage is rather reminiscent of 1976, 1982 and 1995.

HARVEST

From 21 September to 6 October.

VARIETAL MIX

85% Cabernet Sauvignon

14% Merlot

1% Cabernet Franc

TASTING NOTES

The wine has an attractive, deep and dark colour with a slightly orange tinge.

Refined oak, toast and vanilla notes mingle with wild berry fruit on the elegant and complex nose. Touches of mint and spice complete the array, bringing freshness and originality.

The palate is both powerful and substantial, revealing attractively close-knit, juicy and succulent tannins combined with cinnamon, cigar-box, blackcurrant and blackberry notes which enhance the impression of fullness of flavour. The finish is very long, carried by a touch of sweetness and the perfect expression of rich, ripe Cabernet Sauvignon typical of great Pauillac vintages.



The label of the 2005 vintage is illustrated by an original artwork by the artist Giuseppe Penone.



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