

# MOUTON CADET

## Reserve Sauternes \*WGTM ONLY

### 2019



<b>Category:</b>	WINE		
<b>Style:</b>	SWEET DESSERT		
<b>Variety:</b>	SEMILLON		
<b>Region:</b>	BORDEAUX		
<b>Vintage:</b>	2019		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	The Sauternes appellation owes its unique character to a very particular microclimate. In autumn, the stream which runs through it brings morning mists ideal for the development of botrytis, the noble rot which concentrates sugar in the grapes. Within the appellation, Baron Philippe de Rothschild has selected terroirs where small stones and pebbles over limestone and clay-limestone bring out the sweetness and the balance of aroma and flavour typical of Sauternes.		
<b>Vinification:</b>	Throughout the vine growth cycle, Baron Philippe de Rothschild's winemakers keep a close eye on the selected parcels and advise our partner-winemakers on vineyard practices in accordance with the quality requirements for Mouton Cadet. The grapes are picked by hand in successive passes as they reach the desired stage of overripeness, their sugar concentrated by the development of botrytis.		
<b>Appearance:</b>	A resplendent golden yellow.		
<b>Bouquet:</b>	The nose opens on yellow stone-fruit aromas, such as peach and apricot, and a refreshing hint of verbena, joined with airing by a touch of toast.		
<b>Palate:</b>	Smooth and harmonious, with marvellously defined fruit (stewed peach and apricot), leading into a full mid-palate and a fresh, mineral finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	12.50%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	46357		