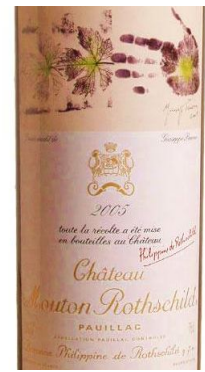




PIERRE RAOUX
WINE SELECTION

CHATEAU MOUTON ROTHSCHILD AOC Pauillac 1st Classified Growth



Area of Production

Region:	Bordeaux, France.
Grape Varieties:	75% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot and 5% Petit Verdot.
Vineyard Area:	82 hectares.
Soil/Terroir:	Gravel
Second Label:	Le Petit Mouton

History

Château Mouton Rothschild is a wine estate located in the village of Pauillac in the Médoc, 50 km north-west of the city of Bordeaux.

Originally known as Château Brane-Mouton it was renamed by Nathaniel de Rothschild in 1853 to Château Mouton Rothschild. The Bordeaux Wine Official Classification of 1855 was based entirely on market prices for a vineyard's wines, with one exception: Château Mouton Rothschild. Despite the market prices for their vineyard's wines equalling that of Château Lafite Rothschild, Château Mouton Rothschild was excluded from First Great Growth status. It is widely believed that the exception was made because the vineyard had recently been purchased by an Englishman and was no longer in French ownership...

In 1973, Mouton was elevated to "First Growth" status after decades of intense lobbying by its powerful and influential owner, the only change in the original 1855 classification. This prompted a change of motto: previously, the motto of the wine was "First, I cannot be. Second, I do not deign to be. Mouton I am" and it was changed to "First, I am. Second, I used to be. Mouton does not change."

In 1946, Baron Philippe de Rothschild came up with the idea of having each year's label designed by a world famous artist. This became a permanent and significant aspect of the Mouton image with labels created by some of the world's great painters and sculptors.

In 1977, Queen Elizabeth II and the Queen Mother visited the château and a special label was designed to commemorate the visit.

Winemaking

Mouton still uses entirely traditional methods of winemaking. Only wood fermentation vats made in Cognac are used. They are replaced every 35-40 years. The fermentation temperature is maintained below 32°C by circulating the fermenting wine out of vat and threw cold water heat exchangers and back into the vat. The great cellar (ground level) is 100 by 25 meters and holds 1000 new oak barrels. New wine spends six months in this cellar and is then moved to the underground cellar. Mouton uses 100% new oak each year.

