



## CHÂTEAU MOUTON ROTHSCHILD 1er Grand Cru Classé 2012

Art. Nr.: 1235112

**Hersteller:** Château Mouton-Rothschild, Pauillac

**Land:** Frankreich

**Region (Betriebssitz):** Bordeaux

**Gebiet (Betriebssitz):** Pauillac

**Jahrgang:** 2012

**Rebsorte:** Cabernet Sauvignon, Merlot

**Alkoholgehalt:** 13 %

**Reife:** bis 2030

**Kategorie:** Rotwein

**Stilistik:** Rot & gehaltvoll

**Geschmack:** vielschichtig

**Tannin:** dicht

**Säuregeschmack:** Mild

**Süße:** Trocken

### **Bewertung:**

**Robert Parker Wine Advocate:** 96

**Falstaff:** 93

**James Suckling:** 97

### **Speiseempfehlung:**

**Geflügel:** Grillen/Braten

**Rind:** Gebacken

**Flaschengröße:** 0,75 Liter

**Verschluss:** Naturkork

**Einzelflaschenpreis: € 995.40**

### **Verkostnotiz**

**JAMES SUCKLING:** What a nose of blackberries, blackcurrants, minerals and graphite. Full-bodied and extremely fine and polished. Sexy and ethereal. Harmony. A little salty. Fabulous 2012. Pure silk. Better after 2020 but so wonderful now.

**ROBERT PARKER - WINE Advocate:** Tasted at the Mouton-Rothschild vertical in London, the 2012 Mouton-Rothschild clearly has the upper hand over the 2011, if not quite at the level of the 2009, 2010 and what I envisage will be the 2015. There is obviously greater fruit intensity here, as if the contrast has been dialed up a couple of notches. It is quite showy on the nose, preening in its infancy with pure black cherries, graphite and hints of cold slate-like scents, later that hint of seaweed I observed when tasted blind a few months earlier. The palate is beautifully balanced with great vim and vigor. This is a Mouton that will not be put down - vivacious, vivid and delineated with wonderful focus and crucially, impressive



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FALSTAFF: "Dunkles Rubingranat, violette Reflexe, dezente Lakritze und Cassis, tabakige Nuancen. Saftig, reife schwarze Nuancen, zitroniger Anklang im Abgang, rote Kirschen im Rückgeschmack. - Peter Moser

„srig unterlegtes schwarzes Waldbeerkonfit, ein Hauch von , gut verankerte Tannine, finessenreicher Säurebogen, salzige