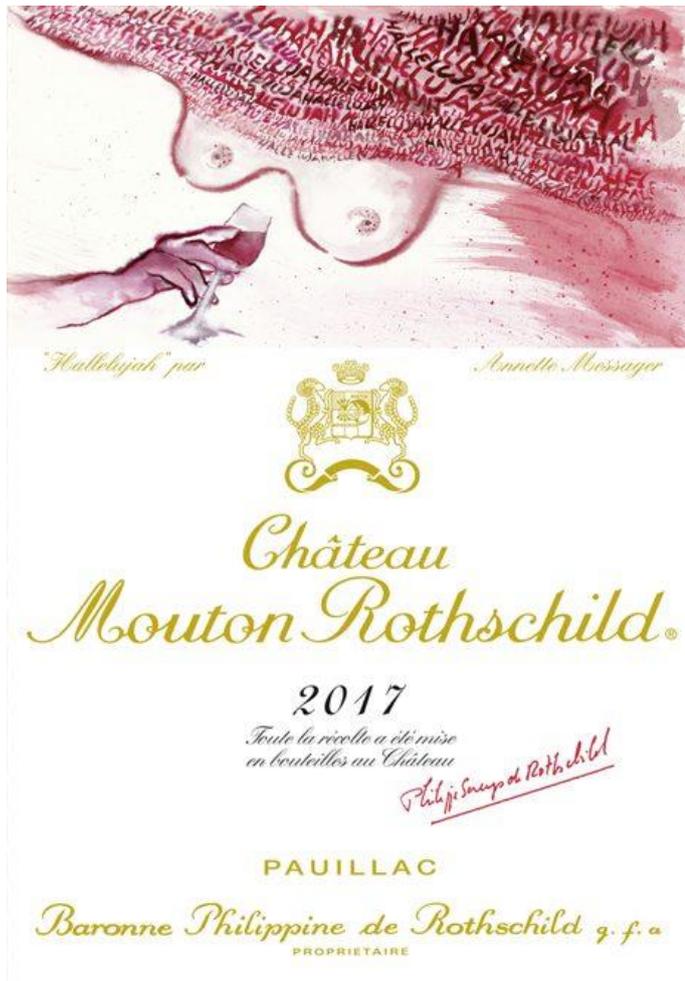


“HALLELUJAH”

Rottweil, 20. November 2019



ANNETTE MESSENGER

The owners of Château Mouton Rothschild, Philippe Sereys de Rothschild, Camille Sereys de Rothschild and Julien de Beaumarchais de Rothschild, gave the commission for the label of the 2017 vintage to the French artist Annette Messenger, born in 1943. Hailed throughout the world for her creative talents, she takes objects, shapes and words from everyday life to create a world of sometimes joyful, sometimes alarming poetry, marked by her feminist convictions. Annette Messenger's work for Mouton is titled

“Hallelujah”

In an approach that is both realistic and symbolic, she combines two substances, milk and wine, which the Bible often associates with each other, hymning the virtues of both.

Born in Berck in northern France in 1943, the French visual and graphic artist Annette Messenger has held exhibitions in leading museums from Paris to London, Tokyo and New York, and won the most prestigious awards, including the Golden Lion at the Venice Biennale in 2005 and the Praemium Imperiale in Japan in 2016.

Reflecting her insatiable curiosity, her work ranges from drawings and three-dimensional assemblies to

monumental installations.

Unafraid of either different forms or sensitive issues, Annette Messenger started out by imagining falsely intimate collector's albums under shifting identities, treating subjects such as childhood, marriage, men, proverbs, love, mushrooms, things that must be done and things that mustn't, and everyday words, those you say out loud and those you keep to yourself.

Later, those words would take shape and come to life, as in fairy tales where naturalised animal creatures watch puppets swaying,

where body parts come together to form a circle or triangle, and where chimeras dance on walls while textile shapes breathe or manes of hair take wing.

Bearing the imprint of her feminist convictions, her work asks questions of the world as it is, with its rules and its limits, while at the same time surpassing and subverting it, joyfully and iconoclastically. The prisms through which Annette Messenger's work shows life can evoke contrasting emotions, from bilious humour to rose-tinted optimism, black despair to the red mist of anger, for everything – love, play, bestiality, torture – is present in it.

For Mouton, Annette Messenger starts from the most literal form of drawing: writing, which is also a call, an incantation, as shown here by the repetition in successive waves of the word “Hallelujah”. To it she joins, in a manner both realistic and symbolic, the celebration of two familiar substances, milk and wine, which the Bible often associates with each other, hymning the virtues of both.

Château Mouton Rothschild 2017

After a relatively mild winter with below average rainfall, the first major event in 2017 was a spring frost which hit the whole Bordeaux terroir on 27 April, though the Mouton vineyard was very fortunately spared. That was followed by a particularly lengthy drought, which did not truly end until December.

Spurred by above average temperatures, the vine growth cycle started slightly earlier than usual, at the end of March. Exceptional weather in April and May meant that flowering occurred 10 days earlier than the average for all varieties. After a very wet June, the summer was moderately sunny but dry, increasing a water deficit which started in 2016. As a result, the grapes remained small, with concentrated sugar and colour.

With an early growth cycle and a dry summer, the 2017 harvest was particularly early. At Château Mouton Rothschild, it lasted from 7 to 29 September. Running-off ended on 20 October and blending was completed in December.

The wines are rich, with a deep colour and an attractive tannic structure, full-bodied and pleasantly fresh even though 2017 is a solar vintage.



2017 Mouton Rothschild	1er Cru Classé	18,5-19+	0,75	488,00 EUR/Fl.
			1,5	979,00 EUR/Fl.
			6,0	3999,00 EUR/Fl.

Michael Grimm (18,5-19+): „... Tolle, reife, warme Frucht, komplex, blaubeerig, auch Kirschen, Cassis, schlanke, kernige Struktur, sehr feine Statur für Mouton

Antonio Galloni (92-95): „... The 2017 Mouton Rothschild is a powerful wine for the year, probably because of the high percentage of Cabernet Sauvignon in the blend. Dense and closed in on itself, the 2017 is likely going to require quite a bit of time to soften. Raspberry jam, pomegranate and blood orange add lift and perfume with time in the glass. There is quite a bit of energy and brightness in the 2017, but not as much immediacy as is common for the vintage. That may ultimately turn out to be a positive for the wine's long term prospects. The blend is 90% Cabernet Sauvignon, 9% Merlot and 1% Petit Verdot. "After the frost, which did not really affect us, the major challenge in 2017 was heat stress," Mouton Technical Director Philippe Dhalluin told me. "We had no rain until the end of June. Then, in September, when we needed a bit of rain again, we got more than double what would have been optimal. The September rain affected the Merlot and Cabernet Franc, while the Cabernet Sauvignon was able to take advantage of the last 15 days of the growing season, which were much more favorable. In the cellar, we opted for longer macerations at lower temperatures, as we wanted to avoid extracting the type of hard tannins that mark other vintages with very dry summers, such as 2011."

Neal Martin (94-96): „... The 2017 Mouton-Rothschild was picked from 7 to 29 September and matured in 100% new oak. This First Growth is driven by the Cabernet Sauvignon, as you would expect given the high percentage, expressive pencil lead and cedar that infuse the slightly introspective black fruit. Dare I say that it actually reminds me of Latour in style? The palate is medium-bodied, finely tuned and precise, a more masculine Mouton-Rothschild compared to the last three vintages, fresh with a sustained, lightly spiced finish that lingers in the mouth. That backbone is accentuated more during my second visit in mid-April. It is a cliché but this Mouton-Rothschild is unashamedly "classic" in style, perchance "le petit frère" of the 2010 Mouton-Rothschild that also contained a lot of Cabernet Sauvignon (though before you search the archives, yes, the 2011 and 2012 contained the same proportion!) Tasted twice with consistent notes."

Parker/Lisa Perrotti-Brown (97-99): „... The 2017 Mouton Rothschild has one of the highest percentages of Cabernet Sauvignon ever at 90%, with 9% Merlot and 1% Petit Verdot. Very deep purple-black in color, the nose is already singing of crushed black currants, warm blackberries and chocolate-covered cherries with hints of violets, star anise, cinnamon stick and cloves plus wafts of pencil lead and unsmoked cigars. Medium-bodied, wonderfully delicate yet intense in the mouth (gaining some richness in the mid-palate on my second taste two and a half weeks later), it has super fine-grained, smooth tannins and incredible freshness, finishing very long with tons of tightly wound layers. Wow. This vintage is going to be very long-lived in the cellar!"

In 2017 there was no frost at Mouton—just a little at d'Armailhac. Winemaker Philippe Dhalluin noted that the drought at the beginning of the growing season ensured that the bunches consisted of many small berries. In fact, the Merlot was a bit stressed and suffered a little, thus Dhalluin felt it was more of a Cabernet year here in Pauillac. Yields are down on 2016 only by about 10%. Petit Mouton is about 21% of production this year. The final blends were made in mid-November because the malo-lactic fermentations progressed so quickly.

James Suckling (97-98): „...This is a very shy and tight Mouton with blackberries, blackcurrants and hints of terracotta. Full body and very integrated tannins that are extremely polished and beautiful. Spicy and white-pepper finish. Sexy and exciting. So long and refined"

Decanter (96): „... Vibrancy is one of the key themes of the year in the most successful properties, and this has bright, plump fruit and good depth of colour, even if it's less concentrated than the past few vintages. The Pauillac first growths have done a great job in 2017, and it's hard to question the depth of fruit and richness here - there's no doubting that this is a great Mouton. Cassis and blackberry notes are delivered with precision, but there is a clear restraint that is another signature of 2017, and perhaps doesn't reflect Mouton's personality as much as some of its neighbours. There's not the same weight of tannins as 2016 (around 70 IPT this year, still a high amount), but it's a beautiful, persistent, gorgeous wine that will age gracefully. 100% new oak. (Image is the 2015 bottle; the design for the 2017 label will be revealed later). Drinking Window 2027 – 2042”

Jeb Dunnuck (95-97): „... Compared to the 2014 (and better than 2011 and 2012) by the estate, the 2017 Mouton-Rothschild is a final blend of 90% Cabernet Sauvignon, 9% Merlot, and 1% Petit Verdot, harvested from the 7th to the 29th of September, brought up all in new barrels. This beauty is going to check in behind the sensational 2015 but is unquestionably one of the gems in the vintage. Crème de cassis, graphite, Asian spice, and cedar pencil notes all flow to a rich, full-bodied, deep, layered beauty that has tons of potential. Hitting 13.1% alcohol, it has more texture and depth than most and will need 4-6 years of cellaring. Production is down over 10% due more to the dry summer than any frost damage”

Liefer- & Zahlungsbedingungen für Subskription : Auslieferung voraussichtlich im 1. Halbjahr 2020

Bewertungen anderer Verkoster ohne Gewähr. Alle Endpreise verstehen sich einschließlich Glas, Kiste/Karton und inkl. der derzeit gültigen Mehrwertsteuer in Höhe von 19%. Wir behalten uns vor, Ihnen die Differenz bei einer Mehrwertsteuererhöhung bis zur Auslieferung der Weine nachzubelasten. Nach Ihrer Bestellung erhalten Sie eine Rechnung, welche ohne Abzug innerhalb von 8 Tagen zahlbar ist. Bankeinzüge erfolgen ebenfalls rein netto. Keine Mindestbestellmenge. Ihre Bestellung ist beliebig sortierbar. Unsere Angebote sind stets freibleibend. Ab 24 Flaschen erfolgt die Lieferung an eine Adresse innerhalb von Deutschland frei Haus und auf Risiko der Bacchus-Vinothek. Bei Mindermengen verrechnen wir folgende, anteilige Frachtkosten: 1-18 Fl. = EUR 9,- /Sendung und 19-23 Flaschen = EUR 9,-. Keine Gewähr für angegebene Punktebewertungen. Ansonsten gelten die Allgemeinen Geschäftsbedingungen (siehe Homepage).