Mouton-Rothschild 2016
Quadruple 100-point Added to Global Recommended List

- Only five vintages of Château Mouton-Rothschild have ever scored 100-points from Wine Advocate (1945, 1959, 1982, 1986 and 2016).
- Mouton-Rothschild 2016 is by far the cheapest, with 60-years of drinking life ahead of it (to 2079). 2016 is the first 100-point Mouton since 1986.
- 100-point Moutons show a very consistent pattern of price appreciation over the very long-term.
- Mouton-Rothschild 2016 also has three other 100-point scores (Neal Martin, Jeb Dunnuck and James Suckling).
- We are replacing the Mouton-Rothschild 2015 with the 2016 on our Global Recommended List and recommending it as the core Mouton holding for long-term investors.

Château Mouton-Rothschild 2016 – Cheapest of the 100-point Moutons

Only five vintages of Mouton-Rothschild have ever achieved a perfect 100-point score from Wine Advocate. (2016, 1986, 1982, 1959 and 1945). The other four are all significantly more expensive than the 2016.
We are upgrading Château Mouton Rothschild 2016 to our Global Recommended List because it offers:

1. Four 100 point scores, including Wine Advocate.
2. Global recognition as an ultra-fine wine fine brand.
4. 60 year drinking window from today - ensuring very long-term demand profile.
5. Liquidity – today it is possible to purchase without moving the market.

Note: Mouton-Rothschild has a good ‘consumption curve’, meaning people drink it and very old vintages get extremely rare. Of the older 100-point wines, there are no complete cases of the 1945 or 1959 for sale anywhere in the world today (according to pro version of Wine Searcher.com).

### Château Mouton Rothschild 2016 – The Critics’ Views

#### 100 Points  Wine Advocate

The 2016 Mouton Rothschild is a blend of 83% Cabernet Sauvignon, 15% Merlot, 1% Cabernet Franc and 1% Petit Verdot, with the Cabernet Franc and Petit Verdot vinified together. It has a very deep purple-black color and slowly slides out of the glass with spicy notes of Sichuan pepper, cloves and cinnamon stick giving way to a core of perfumed black fruits and florals—blackcurrant cordial, candied violets, blackberry compote, rose hips and black plums—plus suggestions of espresso, damp soil, tar and beef drippings. Medium-bodied, the palate is very firmly structured and jam-packed with latent energy about to burst, offering superbly ripe, grainy tannins and bold freshness to support the intense floral and black fruit layers and finishing very long and very minerally. Powerful, profound wine.

#### 100 Points  Neal Martin (Vinous)

The 2016 Mouton Rothschild bowled me over when I tasted it from barrel. Philippe Dhalluin compares it to the 1986 in terms of intensity of fruit, although there is more maturity and refinement in the tannins apropos of the 2016. Bottled in July 2018, this has an intense bouquet with pixelated black fruit, crushed stone, hints of blue fruit and a touch of India ink. But it is the delineation and focus that take your breath away. The palate is medium-bodied with very supple tannin framing the pure black currant and cassis fruit. The acidity is pitch-perfect, and there is a gentle but insistent grip toward the extraordinarily long finish. Racking my brains to think of another Mouton Rothschild that I have tasted over the last 20 years that was as good as this, I simply cannot come up with one. Drink 2030-2080.
100 Points  James Suckling

This is a phenomenal, muscular red that shows incredible power and depth. Full-bodied and with great concentration of tannins but this remains agile and polished. The form to this is stupendous. Such precision and clarity. The new 1986 but better.

100 Points  Jeb Dunnuck

Along with the Château Lafite, the 2016 Château Mouton Rothschild is the wine of the vintage from the Médoc and is a truly profound, magical, blockbuster wine in every sense. It’s based on 83% Cabernet Sauvignon, 15% Merlot, and the rest Cabernet Franc and Petit Verdot, raised in new French oak. Boasting a saturated purple color as well as an extraordinary bouquet of thick black fruits, lead pencil shavings, new saddle leather, and burning embers, with just a hint of its oak upbringing, this beauty hits the palate with a mammoth amount of fruit and texture yet stays fresh, pure, and light on its feet, with a thrilling sense of minerality as well as building tannins on the finish. It’s one of the most profound young wines I’ve ever tasted, and while it will probably keep for three-quarters of a decade, it offers pleasure even today. Bravo!
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