

AWS - ROCHESTER - FEBRUARY 17, 2007 - MOUTON LAFITE TASTING

The evening's questions - Is there a house style for Lafite and Mouton? What is their style signature?
 If there is a style signature, which of the style signatures do you prefer?
 We began with a Tone Kelly 10 minute condensed history of the Rothschild family from 1812 to the present.

<u>WINES</u>	<u>COMMENTARY</u>	<u>VOTE</u>
Entry Wine		
2004 Cadet Blanc \$8 <i>Mouton</i>	Branded wine - one of many from Rothschild 12% alcohol - White Bordeaux - light, easy drinking 40% Sauvignon Blanc, 50% Semillon, 10% Muscadelle	(no vote)
Flight #1 LANGUEDOC		
2003 "A" d'Aussieres, \$13 2nd wine of Château d'Aussières <i>Lafite</i>	Syrah, Mourvedre, Grenache, Carignan coffee, chocolate - 13% alcohol - Appellation Corbieres Winery - roses, herbs, plums, smoked ham, early tannins, black icorice, finish, earthy Wine Spectator - rose petals, red plum, mineral, tobacco leaf 1000 cases imported to US	15
2003 Do. Baron'arques \$31 <i>Mouton</i>	Herbs, spice, purchased in 1998 Winery - red berries, coffee, vanilla, cedar, eucalyptus 51% Merlot, with Malbec, Syrah, Cab Franc, Cab Sav, Grenach Wine Spectator - dark cherries, plum, smoke, spice, cigar box, herb	29 (6)
Flight #2 CHILEAN		
2000 Los Vascos "le Dix" \$30 <i>Lafite</i>	No Bordeaux in Chili until 1850s 1988 - 400 acres now 800. Their top wine. Le Dix = "the 10" to commemorate Lafite's 10 years in Chili - only make this wine in the best vintages - 13.5% alcohol - Colchagua, Chili Aged 18 months in 100% French oak barrels 100% Cabernet 50 year old wines Wine Spectator - maturity 2004-2006 2-3 thousand cases - 89 Bordeaux wine making evident in this partnership w/Los Vascos	20
2003 Almaviva \$58 <i>Mouton</i>	Name = Hero in the Marriage of Figaro, a Mozart opera 1997 partnership w/Concha y Toro & Baron Philippe de Rothschild 14.5% alcohol - Vineyard Puente Alto Blend of 68% Cab, 48% Carmenere', 4% Cab Franc - average vines age 26 years 16 months in French oak - maturity 2007 - 2015 11,000 cases Only non Bordeaux produced wine that is handled by negociants in France Parker - one of their great wines - finest Cabernet based wine from Chile Spectator - 95 The launching of Almaviva has given birth to "Primer Orden" quality, a Spanish term that corresponds to the French concept of classified growth	29 (1)

Flight #3 DUHART & CLERC

1996 Duhart Milon - 4th growth Bordeaux Lafite	\$55-65 Classified 1855 - Left Bank purchased 1962 70% Cabernet, 28% Merlot, 2% Cab Franc 23,000 cases - elegance & finesse - good vintages since 1982 Parker - 91, perhaps the finest since 1982 - one of the best wines of 1996 from Pauillac, nose blackberry, licorice, minerals, dry herbs Pepper, earth, cedar, cigar, Appellation Pauillac - Grand Cru Classe 13% alcohol	24
1995 Clerc Milon 5th growth Bordeaux Mouton	\$65-75 Purchase by Mouton in 1970 - 74 acres - wedged between Lafite & Mouton 46% Cabernet, 35% Merlot, 15% Cab Franc, 3% PV, 1% Car 14000 cases - Grand Cru Classe Fruity, savory, easy to appreciate - Appellation Pauillac - 12.5% alcohol Parker 89 points - must buy roasted, herbs, cedar, cassis, sleeper, among the best wines of 1995	17 (9)

Flight #4 1998

1998 Lafite Rothschild First Growth	\$350 86% Cab, 12% Merlot, 2% Cab Franc, average age 50 years - gravely soil 40 meters above sea level 22 months new oak - Appellation Pauillac 25,000 cases last chateau to use oak vats - 13% h Wine Advocate - Parker 96 Wine Spectator - cigar tobacco Tanzer - cassis, roasted plum spices	27
1998 Mouton Rothschild First Growth	\$190-220 103 hectares in vineyard 30 year - 40 years some 115 years old Oak vats and Stainless steel vats - New oak barrels for aging Malolactic in vats not barrels 21,665 cases - Appellation Pauillac - 12.5% alcohol - Premier Cru Classe	19 (4)

Flight #5 SAUTERNES

2003 Carmes de Rieussec 2nd wine Chateau Rieussec Lafite	\$28-\$30 18th century owners 85% Semillion, 10% Sauvignon, 5% Muscadelle 93,000 bottles - honey, citrus, cumquat, apricot - 18 months in barrel Harmonious well rounded - 14% alcohol - Appellation Sauternes FARR - London - candied peel and marmalade butter Fresh - sweet creamy fruit and lashings of butter, texture that coats caramel soft toffee hazelnuts remarkable value, highly recommended	41
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Answers to the questions - There is a definitive house style between the Rothschilds.

House style preference vote - fruit forward = **Lafite 18** earthy = **Mouton 20** no vote (12)

Attendance - 50