



LA LIQUEUR DE CASSIS DE MOUTON ROTHSCHILD

The blackcurrant liqueur historically served to the family's guests at private receptions held at the château is a marvellous treat entirely in keeping with the spirits produced at Mouton Rothschild.

Baron Philippe de Rothschild (1902-1988), wishing to reveal a new facet of the Mouton Rothschild know-how, created this liqueur as a reflection of the mastery of the art blending shown by the estate's winemakers. At his instigation, cellar-masters over the years pursued the quest for complex aromas and flavours and a distinctive personality that would give Liqueur de Cassis de Mouton Rothschild its unique identity.

Respecting time-honoured methods, Baron Philippe blended grape spirits crafted in the long-standing tradition of the estate with three varieties of blackcurrant. Noir de Bourgogne, Andega and Black Down flourish in the estate's exceptional biodiversity, the result of a mixed-crop policy practiced for several generations. The blackcurrant bushes grow in the estate's orchards and the fruit is hand-picked at optimum maturity in July. Sorted twice with great care, the berries are crushed then macerated in grape spirit in oak barrels for about 50 days, imparting sumptuous oaky notes to the liqueur. The fruit is then pressed slowly and gently to extract its essence.

Now, Liqueur de Cassis de Mouton Rothschild is presented in individually numbered bottles in a precious wooden case. It remains an exclusive item, produced in very limited quantity.

TASTING NOTES

Aromas of ripe blackcurrant mingle with black tea and touches of mint on the intense and concentrated nose. Acidulated, oaky and peppery notes emerge on the attack and linger on the palate, sustained by an attractive freshness and leading into a beautifully long, fruit-filled finish.

