



MOULIN DE DUHART 2021

■ VINEYARD ATTRIBUTES

Appellation : AOC Pauillac, Bordeaux, France

Pauillac is located on the left bank of the Gironde estuary, approximately 40km North of Bordeaux. With the tempering influence of the estuary and a great diversity of soils originated from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climatic and geological conditions to make outstanding wines.

Terroir : Château Duhart Milon's vineyard consists of a single block of vines adjacent to Château Lafite Rothschild, on the hillside to the west of the Carruades plateau. The property has 76 hectares of vines. The soil consists of fine gravel mixed with aeolian sand on a tertiary limestone subsoil.

■ VINTAGE SUMMARY

Duhart-Milon appears cheerful yet direct in 2021, having taken advantage of the best of both worlds. With a less sunny vintage, it was interesting to see the differences in the terroirs emerging between the areas with more clay, where a large part of our Merlots are planted, and our dry gravel terroirs better suited to stress-free years. This year, the Cabernets did well and almost all of them went into the blend, even our young 5-year-old vines that have benefited from the major restructuring work carried out by the team. The best of both worlds, which is also reflected in Moulin de Duhart, which is getting better every year.

■ WINE MAKING SCHEME

Moulin de Duhart is vinified using the traditional methods for the great Médoc wines, with destemming and crushing of the grapes before fermentation in concrete and stainless-steel vats. Fermentation takes place at a controlled temperature of 30°C, followed by maceration for about ten days. After malolactic fermentation, the wines are transferred to two-year-old French oak barrels and aged for 12 months.

■ TASTING NOTES

Ruby color.

The nose, roasted at first, gradually opens up to red fruit, with hints of mint and violet.

On the palate, the wine is soft and voluptuous, finishing on a concentration without any roughness. The wood is well-integrated, sapid and sappy. The finish is harmonious and graceful enhanced by toasty notes.



TECHNICAL INFORMATION

Varietals : Merlot 64%, Cabernet sauvignon 36%

Alcohol content : 13.14 % vol.

pH : 3.62

Total acidity : 3.29 g/l