



MOULIN DE DUHART 2009

■ 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

The beginning of the growth cycle was a tricky period due to a rather warm, very wet spring. The team had to be particularly vigilant in order to protect the vines. Fine, stable weather returned in June and continued throughout the summer. In fact conditions became drought like, interspersed in July, August and September with welcome periods of light rain. Plenty of sunshine, with temperatures that were high without becoming scorching, and fairly cool nights enabled slow ripening that pushed the start of the harvests back to the end of September. Exceptionally favourable weather conditions, crowned by harvests in the sun, made for a vintage that is certain to be outstanding.

Harvests took place from 22 to 30 September for the Merlot and from 1 to 8 October for the Cabernet Sauvignon.

■ WINE MAKING SCHEME

Moulin de Duhart is made in the traditional grand Médoc methods : grapes are destemmed and crushed before being placed in concrete or stainless steel tanks for fermentation. Fermentation is conducted at 28°C and followed by ten days of maceration. After malolactic fermentation, the wine is transferred into French oak barrels for 12 months in two-year-old barrels.

■ TASTING NOTES

Pleasant red fruit flavours on the palate. The full-bodiedness of the Merlot balances the characteristically serious, slightly severe structure of the Cabernet Sauvignon. Excellent finish with expressive tannins.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 52%, Merlot 48%

Yield : 39 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.14 g/l