



## CHÂTEAU DUHART-MILON 2019

### ■ 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 originating from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climate and geological conditions for the production of 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.

### ■ VINTAGE SUMMARY

At Duhart-Milon, the ideal moment to start harvesting our Merlot planted on gravelly soil arrived on 19 September. Those growing on clay were ready a little later. Once again this year, there was excellent complementarity between the Merlot grapes from the gravel plots (riper) and those from the clay plots (fresher and later ripening). This enabled us to obtain plenty of maturity for this grape variety, which accounts for a third of the blend, while at the same time preserving the freshness of the fruit. Our Cabernet Sauvignon vines seemed to be better prepared for the heat this year; the ripening process was not checked in July despite the heatwave, and there was then a progressive evolution of the berries during the more temperate weather in August. A little rain in mid-September was very beneficial for the end of ripening stage on Duhart-Milon's gravelly soil, which is more arid than the Lafite plateau.

### ■ WINE MAKING SCHEME

Château Duhart-Milon is made according to traditional Bordeaux methods. The grapes are carefully sorted and placed in concrete or stainless-steel vats depending on their provenance for alcoholic fermentation. Gentle pumping over is carried out during fermentation to optimize extraction. Total maceration time is about 20 days before racking. Following this rigorous selection, the wine is blended and transferred to oak barrels (50% new).

Once the wines have undergone malolactic fermentation, they are transferred to French oak barrels made by the Tonnellerie des Domaines in Pauillac. Each barrel is tasted individually in December in order to determine which ones will be selected for the grand vin.

### ■ TASTING NOTES

The wine has a deep, dark colour.

The initial nose offers beautiful spicy notes that are quite characteristic of our terroir. This is followed by a blend of aromas of red and black fruit with a terrific freshness.

On the palate, there is an immediate richness. The wine develops perfectly, without ever becoming aggressive. It is dense and harmonious. Retro-olfaction offers notes of chocolate and roasted coffee. The finish is long and remains very precise throughout.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 70%, Merlot 30%

**Alcohol content** : 13.5 % vol.

**pH** : 3.92

**Total acidity** : 2.96 g/l