



LE BLANC DE DUHART-MILON 2020



■ VINEYARD ATTRIBUTES

Appellation : AOP 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 : Le Blanc de Duhart-Milon comes from plots located on the easternmost part of the estate, on the Anseillan side and in an area where Lafite and Duhart both have neighbouring plots producing red wine. A rigorous selection of Sauvignon and Semillon clones has allowed us to match our grape varieties to our terroirs.

■ VINTAGE SUMMARY

After an early and rainy spring, the summer was hot and dry. Almost too dry for our white vines. For the first year of production, we were worried for a long time that our vines would suffer from these conditions. But the deeper clay-limestone soils, chosen for their ability to nourish the plants, played their part perfectly. What's more, as with the reds, the rainfall in mid-August will be miraculous in giving our Semillon and Sauvignon grapes the capacity to reach the full ripeness they achieved at the end of August. For this first year, quantities were small, so all the grapes were picked in a single pass. Full of freshness, it's a successful first vintage in such a hot year!

■ WINE MAKING SCHEME

The grapes are picked in small crates and meticulously sorted. It is cold-pressed in vats and then vinified in French oak barrels. These barrels are carefully made by our Tonnellerie des Domaines in Pauillac and benefit from the know-how acquired for Château Rieussec. The proportion of new wood is adapted each year but never represents more than 60% of the barrels. Our wines are then matured in these same barrels on the lees for about 8 months. This time gives to Le Blanc de Duhart its ageing potential without losing its freshness.

■ TASTING NOTES

A fine, complex nose, featuring white flowers and very light notes of acacia honey. The whole is delicately enhanced by notes of roasted hazelnuts from the barrel.

On the palate, the attack is lively, but the typical volume of the vintage quickly takes over. The mid-palate shows great volume, with salty notes on the finish, giving the wine great sapidity.

TECHNICAL INFORMATION

Varietals : Sémillon 83%, Sauvignon blanc 16%, Sauvignon gris 1%

Alcohol content : 12,56 % vol.

pH : 3,1

Total acidity : 4,5 g/l