



## CHÂTEAU DUHART-MILON 1993

### ■ 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

Early budbreak and uniform flowering took place between the end of May and beginning of June, accompanied by several days of intense heat. Rainfall in September reached a record level: 248 mm. The red wines lack concentration. Maceration was carried out cautiously, as the wines were lacking in body; chaptalisation was kept to a minimum to favour the fruit and avoid upsetting the balance with too high an alcohol content. For the same reasons, new oak barrels were used sparingly to prevent excessive woodiness in wines whose structure was often lacking.

### ■ WINE MAKING SCHEME

Despite the rainfall, the good ripeness of the grapes resulted in a very interesting and complex raw material. Fermentation began quickly, and the concentration of tannins and anthocyanins allowed for a traditional maceration.

#### TECHNICAL INFORMATION

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

**Alcohol content** : 12,05 % vol.

**Total acidity** : 3 g/l

