



MOULIN DE DUHART 2023

■ 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

Winter, with its 500 mm of rainfall, allowed for good replenishment of groundwater reserves. In March, the cold delayed budburst until between April 5 and 19. Spring was rainy, encouraging the onset of mildew. In May, the warmth greatly stimulated vine growth. Flowering took place around May 25 under good conditions. June turned tropical, requiring strict organic protection against downy mildew. The long-awaited veraison began in early August. Two heatwaves followed (from August 15 to 25 and from September 2 to 10), accelerating ripening and bringing beneficial stress. With its high proportion of Merlot and more clayey terroirs, the vineyard of Moulin de Duhart was particularly exposed to downy mildew this year. Up until veraison, we had to fight hard. But what a satisfaction to get through it without too much loss! In the late northern slopes of Duhart, the vines were better protected from the late-season heat spikes. The conditions in late September were perfect, gently accompanying the Moulin's Cabernet Sauvignon, which will be our latest to harvest in Pauillac. Superb, they account for 45% of the Moulin de Duhart blend.

■ 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 25°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

Deep red colour.

The nose, already open, bursts with black fruits, dominated by Burlat cherry.

The attack is fresh and full, carried by explosive fruit: blackcurrant and liquorice join in and add complexity to the nose. Spicy and cedar notes emerge, guiding the wine with finesse towards a gourmet and characterful finish. A wine of pleasure, approachable from its youth.



TECHNICAL INFORMATION

Varietals : Merlot 55%, Cabernet sauvignon 45%

Alcohol content : 13 % vol.

pH : 3,75

Total acidity : 3,42 g/l