



## CHÂTEAU DUHART-MILON 2013

### ■ 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

The very wet, cold winter resulted in work in the vineyard being considerably delayed; bud break was late, and flowering was three weeks later than the average for the last 50 years; the changeable weather resulted in some flower abortion and uneven grape size, and therefore in lower potential yields than usual. Then at the end of June, the weather suddenly changed, and it was as if we were in the middle of the summer with no transitional period; there were however several localized storms (on 27 July and 2 August, depending on location).

The situation became somewhat challenging from 15 September: there was rain, sun and a long wait for the grapes to fully ripen, even though they had partially caught up from the late start; things then became more delicate at the end of September, when it became clear there was a risk of "explosive" growth of botrytis! It was like a race with no time to warm up, and we had to find all the pickers we could to go as quickly as possible. Fortunately, the sorting teams were very efficient despite the difficult harvest. The usual picking sequence for the red wine grapes had to be adjusted in order to minimize the impact of the botrytis and to take into account the potential to make the first or second wine.

### ■ 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. 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. Following this rigorous selection, the wine is blended and transferred to oak barrels (50% new).

### ■ TASTING NOTES

After plenty of aeration, the aromatic complexity unfolds with notes of red fruits. The structure present from the attack continues through to the finish, revealing a rounded and already silky character. This wine has a superb density and an excellent potential to age.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 80%, Merlot 20%

**Yield** : 26 hL/ha

**Alcohol content** : 12.5 % vol.

**Total acidity** : 3.42 g/l