



LE BLANC DE DUHART-MILON 2023



■ 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

2023 is overall a historically warm year. However, the cool mid-summer period, followed by two heatwaves late August and early September, allowed for a smooth and stress-free ripening of a generous harvest. Patience was required, with up to four passes through the parcels to select, from slightly thinned vines, the most golden and aromatic clusters. The first Sauvignons were harvested as early as August 29 and the successive selections of Semillon were spread out, crossing the first bunches of Merlot arriving into the cellar. A meticulous effort, reflecting in the tastings, where the aromatics of the different lots combined beautifully, from the initial pressings to the final blends.

■ WINE MAKING SCHEME

The grapes are picked in small crates and meticulously sorted. It is cold-pressed 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-Milon its ageing potential without losing its freshness.

■ TASTING NOTES

The color is pale gold with reflections of deep yellow.

The nose, still closed at first, initially exudes acacia flowers, then citrus, a bouquet delicately supported by elegant toasty notes. Hints of gunflint add a touch of minerality to the overall profile.

From the first sip, a striking freshness takes over before the wine gains body and density, gradually revealing all its richness. The mouthfeel is round and long. The aromas of lychee, grapefruit, and white peach highlight a subtle oakiness.

The finish reveals delicate bitter notes.

TECHNICAL INFORMATION

Varietals : Sémillon 63%, Sauvignon blanc 37%

Alcohol content : 12,5 % vol.

pH : 3,16

Total acidity : 4,29 g/l