



MOULIN DE DUHART 2006

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

The climate was full of contrast with a cold wet winter, a fine spring and a summer combining hot and cool periods. Mid - September was then marked by a stormy episode. A careful attention was needed to produce healthy and ripe grapes.

Harvests took place in good conditions from 15 September to 5 October.

WINE MAKING SCHEME

Moulin de Duhart is made in the traditional grand Médoc methods : grapes are destemmed and crushed before being placed in concrete or stainless steel tanks for fermentation. Fermentation is conducted at 28°C and followed by ten days of maceration. After malolactic fermentation, the wine is transferred into French oak barrels for 12 months in two-year-old barrels.

TASTING NOTES

Beautiful garnet-red colour. On the palate the wine is supple, round and flavoursome with a good structure that will enable it to fully open out in 5 years time.



TECHNICAL INFORMATION

Varietals : Merlot 54%, Cabernet sauvignon 46%

Yield : 48 hL/ha

Alcohol content : 13 % vol.

Total acidity : 3.21 g/l