



MOULIN DE DUHART 2016

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

2016 was characterized in Bordeaux by a very uniform climate, resulting in a good quality vintage for the entire region. Bud break occurred around the normal time, although the spring was rather rainy and cold. June was particularly overcast and cool, but flowering nevertheless took place in good conditions. The summer was hot and very dry, almost too dry at the beginning of September, with ripening becoming hindered in some cases. Thanks to its rather cold, late-ripening terroir, Duhart-Milon coped perfectly with this period of water stress, until the very welcome rain in mid-September. From this point onwards it was plain sailing, and the grapes finished ripening in optimal conditions.

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 dark red colour. The nose is fresh but still slightly closed. Good notes of red fruit and blackcurrant. The oak is well integrated. The attack on the palate is pleasant, soft and full-bodied. The wine quickly develops volume. Superb richness. The tannins remain silky smooth and round. Excellent length, very much in the classic style of Duhart's terroir. Should be at its peak 4 to 8 years.

TECHNICAL INFORMATION

Varietals : Merlot 79%, Cabernet sauvignon 21%

Yield : 38 hL/ha

Alcohol content : 13 % vol.

pH : 3.56

Total acidity : 3.48 g/l

