



CHÂTEAU DUHART-MILON 2015

■ 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 beginning of the winter was mild and dry, and it was only at the end of January that beneficial colder temperatures arrived, accompanied by rain. Bud break began in early April as usual, and the vines then grew quickly, as they had ample reserves of water and the weather was mild. In June, flowering was early and uniform, which is always a promising sign.

The influence of the Atlantic Ocean and the Gironde estuary helped to reduce the effect of a somewhat hot summer with high temperatures. Water stress was high, but rain in August brought the freshness required for the grapes to change colour and then to ripen perfectly. Conditions were ideal during the harvests, enabling us to obtain optimal ripeness for each plot.

Harvests: Merlot, 17 to 23 September; Cabernet Sauvignon, 28 September to 6 October.

■ 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

Tasted at bottling, June 2017

The wine has a beautiful dark garnet colour.

The nose is deep, with good harmony between the young woodiness characteristic of our Tonnellerie Des Domaines barrels and the wine's fresh fruit. Beautiful notes of liquorice.

On the palate, it develops quickly and is immediately very present. Consistent and balanced, it continues with tremendous length.

Pleasant finish with notes of cherries.

Excellent potential to improve with age.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 73%, Merlot 27%

Yield : 44 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.36 g/l