



## LE BLANC DE DUHART-MILON 2024

### ■ 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

The 2024 vintage began with record rainfall: 1300 mm fell between winter and late spring. While this was excellent for replenishing groundwater reserves, it also brought, for the fifth time in seven years, an exceptionally high mildew pressure. Fortunately, July and August were dry and perfectly tempered, allowing the vines to recover gracefully and reach a very favourable level of stress. By mid-August, the vineyard was clearly on track for another promising vintage. Hopes were once again renewed! Benefiting from the water reserves of its clay soils and an ideal summer, the white vineyard of Duhart-Milon looked magnificent on the eve of harvest. It was here—well before we sensed it in the reds—that we first perceived the beautiful aromatic intensity of the 2024 grapes. But this was no year to rush. After a tentative trial on September 2, we decided to wait until September 9 to pick the first Sauvignon Blancs. With ripening still uneven, we carefully selected by grape variety, soil, vine age, and even clone. In the end, it took six successive passes to harvest our 3 hectares of Blanc de Duhart-Milon.

### ■ WINE MAKING SCHEME

The grapes, picked into small crates, undergo meticulous sorting. They are cold-pressed into settling tanks, then vinified in French oak barrels crafted by our cooperage. From the press emerge juices of unexpected aromatic purity, surprising us first with their lively freshness. High malic acid levels prompt us to revive a long-considered idea: malolactic fermentation. Carried out on our new Sémillon barrels, it restores balance and gently enhances the floral notes of the vintage. The wines are then aged in these same barrels on full lees for around 8 months — a time that gives Duhart Blanc its ageing potential without losing freshness.

### ■ TASTING NOTES

The colour is pale and brilliant, with a lovely green hue and golden highlights. The nose exudes white flowers and acacia, verbena, or linden, giving pride of place to notes of white peach. Toasted hazelnut, apricot and fresh brioche elegantly lift the bouquet. On the palate, the attack is vibrant yet never excessive, unfolding immediately with generous sweetness and leading to a savoury finish. It's a balance rarely found in Bordeaux, surprisingly reminiscent of Champagne. The finish is long, with retro-olfactory notes more exotic than on the nose, and a subtle muscat-like touch.



#### TECHNICAL INFORMATION

**Varietals** : Sémillon 62%, Sauvignon blanc 35%, Sauvignon gris 3%

**Alcohol content** : 12,5 % vol.

**pH** : 3,1

**Total acidity** : 4,37 g/l