



CHÂTEAU DUHART-MILON 2000

■ 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

This was another year of early vegetation with higher than average temperatures and normal rainfall. The wet conditions at the end of May and beginning of June gave rise to mildew. However, this was carefully controlled by our viticultural technicians. Summer ended on a fine note with hot and dry weather in August and September. These conditions brought about very ripe grapes. The ripening of the grapes developed slowly yet surely, and the first berries were picked only on 21 September. The sunny weather accompanied the harvests which started on 21 September and ended on 10 October. The maturity of the grapes was consistent, with very good sugar levels. As for the tannins, they were present and mature, with good extraction potential.

■ 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. Following this rigorous selection, the wine is blended and transferred to oak barrels (50% new).

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.

■ TASTING NOTES

An excellent vintage distinguished by its tannic structure, deep ruby color, with a remarkable length and balance. The fruit is profound both on the nose and on the palate. A long sumptuous finish. Worthy of an elegant and fine wine with a long ageing potential.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 80,50%, Merlot 19,50%

Yield : 57 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3,32 g/l

