



LE BLANC DE DUHART-MILON 2021



■ 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

This vintage, which is less "sunny" and wetter than the 2020, has long remained uncertain. As with Château Duhart-Milon, which was able to take advantage of the best of both worlds, Le Blanc de Duhart-Milon Blanc will also have a great 2021 vintage. In this second year of production, our vines have been lucky enough to enjoy perfect conditions: after a remarkable spring and early summer, the grapes matured quietly during the beautiful dry and temperate period from 15 August to 15 September. At the beginning of September, the aromas exploded but the acidity remained excellent. We have the luxury of taking the time to harvest in three batches, one week apart. Under the press we already know: we have our first great vintage of Le Blanc de Duhart-Milon!

■ WINE MAKING SCHEME

The grapes are picked in small crates and meticulously sorted. It is cold-pressed in vats and then vinified in French oak barrels. These barrels are carefully made by our Tonnellerie des Domaines in Pauillac and benefit from the know-how acquired for Château Rieussec. The proportion of new wood is adapted each year but never represents more than 60% of the barrels. Our wines are then matured in these same barrels on the lees for about 8 months. This time gives to Le Blanc de Duhart its ageing potential without losing its freshness.

■ TASTING NOTES

Intense citrus and apricot aromas. Notes of pastry and toast underline a mineral ensemble. The attack is lively and fatty, the palate has a good length, ending with an elegant aromatic return of white peach.

TECHNICAL INFORMATION

Varietals : Sémillon 82%, Sauvignon blanc 17%, Sauvignon gris 1%
Alcohol content : 12,9 % vol.
pH : 3,18
Total acidity : 4,2 g/l
Residual Sugar : 0,92 g/l