



MOULIN DE DUHART 2012

■ 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

2012 was characterized by difficult weather conditions in the Bordeaux region.

After a relatively mild winter, the spring was mostly wet and rainy, especially April, which brought a violent hail storm on the 24th.

Such conditions hampered fertilization, leading to fears of reduced yields. Work in the vineyard was as vital as ever.

June and July alternated heat and humidity. The weather became more stable from the beginning of August, enabling the grapes to finish ripening in good conditions.

Nevertheless, there was considerable variation in their degrees of ripeness and a great deal of sorting work was carried out by our teams from the end September.

■ WINE MAKING SCHEME

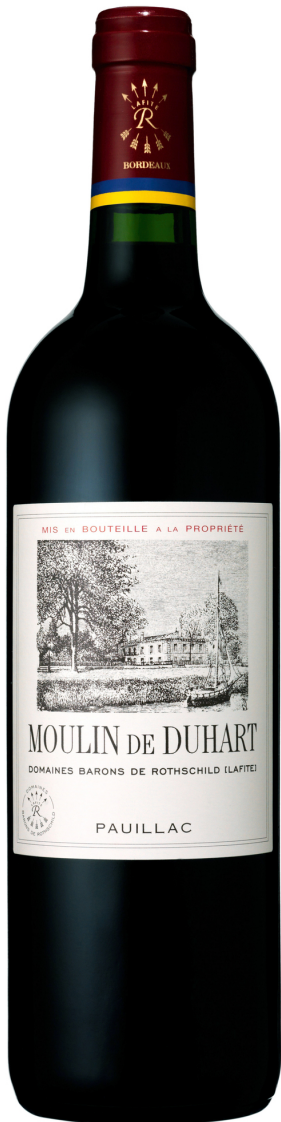
Moulin de Duhart is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in concrete or stainless steel tanks for fermentation. Fermentation is conducted at 30°C and followed by three weeks of maceration with regular pump over to ensure a gentle extraction of the tannins. After malolactic fermentation, the wine is transferred into French oak barrels for 10 months in two-year-old barrels.

■ TASTING NOTES

The nose is fairly expressive, dominated by red fruit aromas, which prevent any woody notes from coming through.

On the palate, after a rounded, balanced attack, the wine becomes tighter and more direct. The finish is not very long, but is very pleasant, returning to fruity notes.

A fine wine that will be superb in 3/5 years.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 53%, Merlot 47%

Yield : 35 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.22 g/l