



MOULIN DE DUHART 2022

■ 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

The vintage began with a few frost episodes in April, but damage was limited thanks to the late start of the Merlot and Cabernet. April, marked by good rainfall, allowed for healthy vegetative growth. Flowering started at the end of May with rapid vine growth, while June brought heavy rains, creating significant downy mildew pressure, which was well managed. A long period of drought, combined with the heatwaves in July, subjected the old vines to severe water stress by mid-August. The harvest, completed on September 27th, revealed an unusual profile for Duhart-Milon, with Cabernet displaying surprising depth and richness.

■ WINE MAKING SCHEME

Moulin de Duhart is vinified using the traditional methods for the great Médoc wines, with destemming and crushing of the grapes before fermentation in concrete and stainless-steel vats. Fermentation takes place at a controlled temperature of 25°C, followed by maceration for about ten days. After malolactic fermentation, the wines are transferred to two-year-old French oak barrels and aged for 12 months.

■ TASTING NOTES

A discreet nose that opens up on swirling, revealing notes of blackberry and liquorice delicately enhanced by a touch of vanilla.

The aromas discovered on the nose follow through on the palate. The attack is dynamic, the mid-palate very greedy, full-bodied. It quickly gives way to the richness and concentration of the vintage.



TECHNICAL INFORMATION

Varietals : Merlot 87%, Cabernet sauvignon 13%

Alcohol content : 13,5 % vol.

pH : 3,75

Total acidity : 3,35 g/l