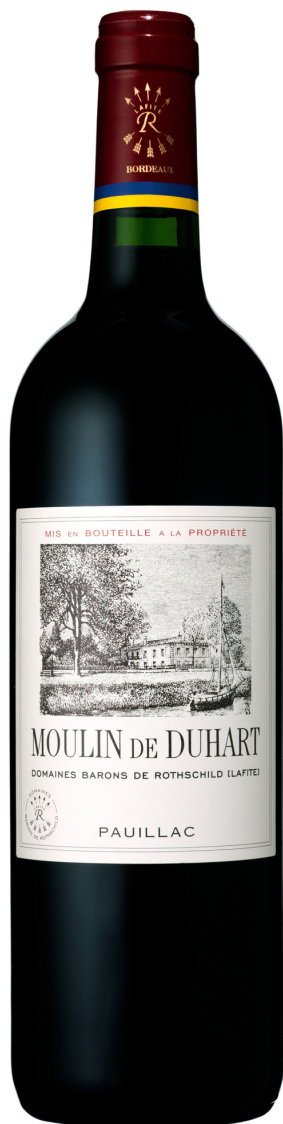




MOULIN DE DUHART 2014



■ 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

Significant rainfall from November to February restored groundwater reserves, which had already been substantially replenished by average or higher than average rain in 2012 and 2013.

Temperatures remained above normal and the vines missed the hearty winter frosts; what we really wanted were about two weeks of crisp mornings with beautiful sunshine, dry cold and no wind. But you cannot control nature! Bud break was early, followed by uniform flowering during the first week of June, spurred on by a rise in temperatures.

As always, the impact of the weather on the vineyard was our primary concern, and our teams worked throughout the year to ensure that the grapes reach maturity in perfect health. The onset of ripening occurred over two periods, first in late July and then again after 15 August, creating differences in the ripeness of the bunches on the same vine.

Some "juggling" was therefore necessary when it came to the harvests, in order to make the best choices; the pickers and sorters were under strict orders to only keep the very best quality red grapes, suited to the production of our Pauillac grand vins.

■ 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

Good colour. Deep red. Robust nose, still closed. Notes of fresh fruit, especially Morello cherries. The attack is supple and rounded. A pleasantly energetic wine. Evolves well on the palate. The structure suggests that it will soon open up.

Good length, with slightly green but soft tannins.

This wine should open up over the next two years and be at its peak between 2018 and 2022.

TECHNICAL INFORMATION

Varietals : Merlot 64%, Cabernet sauvignon 36%

Yield : 30 hL/ha

Alcohol content : 13 % vol.

Total acidity : 3.49 g/l