



## MOULIN DE DUHART 2010

### ■ 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 vineyard cycle began with a cold, relatively wet winter, resulting in a slightly later bud-break than in 2009, in mid-April. Growth was then boosted by dry, sunny weather in April.

May and June were characterized by alternating periods of rain and sunshine. June began with a cold spell that complicated the flowering of the Merlot, resulting in flower abortion and uneven grape size.

Fortunately, July was very dry (less than 20 mm of rain) with relatively high temperatures, which helped the vines to catch up from the delays caused during flowering.

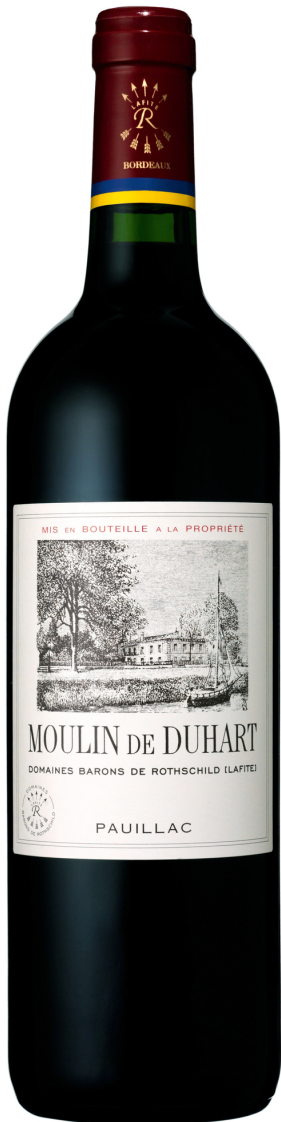
August and September were very dry, with beautiful daytime temperatures and cool nights creating ideal conditions for the grapes to slowly reach optimum ripeness.

### ■ 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

Bouquet of red fruit. A supple wine with plump, silky tannins.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 52%, Merlot 48%

**Yield** : 47 hL/ha

**Alcohol content** : 13.5 % vol.

**Total acidity** : 3.35 g/l