



CHÂTEAU DUHART-MILON 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 originating from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climate and geological conditions for the production of 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

■ 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 our Pauillac grand vins.

■ WINE MAKING SCHEME

Château Duhart-Milon is made according to traditional Bordeaux methods. The grapes are carefully sorted and placed in concrete or stainless-steel vats depending on their provenance for alcoholic fermentation. Gentle pumping over is carried out during fermentation to optimize extraction. Total maceration time is about 20 days before racking. Once the wines have undergone malolactic fermentation, they are transferred to French oak barrels made by the Tonnellerie des Domaines in Pauillac. Each barrel is tasted individually in December in order to determine which ones will be selected for the grand vin. Following this rigorous selection, the wine is blended and transferred to oak barrels (50% new).

■ TASTING NOTES

Beautiful dark red colour.

The nose is reserved, but already has good depth and complexity. The wood is well integrated under the characteristic notes of fresh red fruit, dominated by blackcurrants.

On the palate, the attack is robust and dense, with the wine developing lots of volume. The fruit maintains a good presence. The overall impression is already very well balanced.

The wine confirms its elegant, fresh style. The tannins, although still young, are silky. This wine should open up in four to five years, and reach its peak between 2020 and 2030.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 55%, Merlot 45%

Yield : 30 hL/ha

Alcohol content : 13 % vol.

Total acidity : 3.50 g/l