



## CHÂTEAU DUHART-MILON 2004

### ■ 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

After a rainy winter and a cold spring, the months of June and July were dry and warm. August was mild and in September the weather was good without being very warm, which led to slow ripening and the harvest dates being pushed back to the end of September. Patience was needed to wait for the grapes to be perfectly ripe. The harvest was spread out from 24th September to 6th October for the Merlot and from 8th to 17th October for the Cabernet Sauvignon and took place in good conditions.

### ■ 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. Following this rigorous selection, the wine is blended and transferred to oak barrels (50% new).

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.

### ■ TASTING NOTES

Slight oakiness on the nose, with notes of preserved fruit. Somewhat closed on the palate with good density. The finish is long and fruity with a very slight bitter note.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 80%, Merlot 20%

**Yield** : 55 hL/ha

**Alcohol content** : 13 % vol.

**Total acidity** : 3.22 g/l