



CHÂTEAU DUHART-MILON 2007

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

Plentiful rain during the winter replenished the groundwater levels and the end of the cold damp winter was marked by very early budburst. The temperatures in March and April were quite high, which was good for growth. From then until August the weather was grey and mild, without extremes. Luckily the weather in September was good and settled which allowed the grapes to ripen well in calm conditions. Complete ripening for the sugar, tannins and skins was only achieved 125 days after flowering – a vegetative cycle longer than usual in a year with 13 lunar cycles.

Harvesting took place from 25 September to 2 October for the Merlot and from 3 to 10 October for the Cabernet Sauvignon.

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

Somewhat closed on the nose. First impression on the palate is fairly round, floral and flattering, then becoming tighter and denser. Fairly long finish with a hint of bitterness.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 73%, Merlot 27%

Yield : 51 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.27 g/l