



## CHÂTEAU DUHART-MILON 2011

### ■ 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

The weather conditions were somewhat unusual this year and required all of our technical teams' vigilance and expertise.

Spring and summer changed places: spring was exceptionally hot and dry, resulting in an acceleration of the growth cycle, and then the summer saw less sunshine than usual in July, and a wetter than average August.

Finally, just as we were getting ready to harvest, a huge hail storm in the north of Pauillac and Saint Estèphe on 1 September obliged us to reorganize the schedules. The plots that had been affected had to be picked first; fortunately, as a result of the conditions, the grapes had ripened early, and quality was not compromised.

### ■ 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

Floral nose, typically Cabernet Sauvignon.

Notes of ripe black fruit. The palate is well-defined with good density.

Fresh, full-bodied finish.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 75%, Merlot 25%

**Yield** : 47 hL/ha

**Alcohol content** : 12.5 % vol.

**Total acidity** : 3.39 g/l