



CHÂTEAU DUHART-MILON 2009

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 beginning of the growth cycle was a tricky period due to a rather warm, very wet spring. The team had to be particularly vigilant in order to protect the vines. Fine, stable weather returned in June and continued throughout the summer. In fact conditions became drought like, interspersed in July, August and September with welcome periods of light rain. Plenty of sunshine, with temperatures that were high without becoming scorching, and fairly cool nights enabled slow ripening that pushed the start of the harvests back to the end of September. Exceptionally favourable weather conditions, crowned by harvests in the sun, made for a vintage that is certain to be outstanding.

Harvests took place from 22 to 30 September for the Merlot and from 1 to 8 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

The nose is still somewhat subtle. On the palate, the expression develops and "gains altitude", taking on an ethereal dimension. Length, density and structure are all present in this delicious wine. A definite success.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 63%, Merlot 37%

Alcohol content : 13.5 % vol.

Total acidity : 3.18 g/l