



## CHÂTEAU DUHART-MILON 2003

### ■ 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

From October 2002 to September 2003, the total rainfall was only 555mm (average annual rainfall being 850 mm). In spite of this, the soil remained relatively cool and there was little vine stress. In fact, the vintage owes its particular characteristics to the excessive heat the first fortnight of August, when temperatures were truly exceptional (above 40°C) and stopped the ripening process and reduced berry size.

The harvest began very early and was over quickly. The Merlots were (hand) picked from 5th to 12th of September and the Cabernet Sauvignon from the 18th to 29th September. The harvest took place in excellent 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. 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

Very intense, fruity nose that is a perfect expression of the Merlot and the Cabernet Sauvignon. At this early stage in its development the nose is dominated by almost tropical, flowery notes. Supple front palate, round and fleshy. Ripe, dense tannins on the finish.

#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 73%, Merlot 27%

**Yield** : 33 hL/ha

**Alcohol content** : 13 % vol.

**Total acidity** : 3.14 g/l

