

MOULIN DE DUHART 2020



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 originated from both the Massif Central and the Pyrenees, Pauillac boasts exceptionnal climatic and geological conditions to make 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 subsoil.

VINTAGE SUMMARY

In Duhart-Milon, in its drier gravels in the north-east of the appellation, the rainfall in mid-August was miraculous in giving us the ability to wait calmly for perfect ripeness. The whole vineyard, and even our young vines, remained beautiful and active right to the end. In the Pauillac cellars, the summer was spent in construction to make sure that it was finished in time for the arrival of the harvest. The baptism of fire, collecting the grapes in crates, took place on the Caillou plot of young Merlots on 12 September. In the vat room, the teams were ready to receive the harvest and inaugurate the gravity flow reception in the cellar. We held our breath as the first berries fell into the tanks, round and intact like marbles. Everything worked well !

WINE MAKING SCHEME

Moulin de Duhart is vinified using the traditional methods for the great Médoc wines, with destemming and crushing of the grapes before fermentation in concrete and stainless-steel vats. Fermentation takes place at a controlled temperature of 30°C, followed by maceration for about ten days. After malolactic fermentation, the wines are transferred to two-year-old French oak barrels and aged for 12 months.

TASTING NOTES

Beautiful dark and deep color.
The nose is already very present and powerful, with notes of ripe and fresh fruits such as burnt cherry and pomegranate. In mouth, the attack is ample with a beautiful intensity. A wine of a beautiful power while remaining very greedy and round. The fresh woody taste, well blended, expresses itself on notes of praline pastry. The finish is long and expresses all its potential with a lot of brightness.

TECHNICAL INFORMATION

Varietals : Merlot 53%, Cabernet sauvignon 47%
Alcohol content : 13.5 % vol.
pH : 3.77
Total acidity : 3.40 g/l