



Château Duhart Milon 2025

AOC Pauillac, Quatrième Grand Cru Classé, Bordeaux, France



PRESENTATION

The great wine of Château Duhart-Milon is often described as a classic and refined model of the Pauillac appellation, it exhibits a reserved distinction with finesse.

TERROIR

The vineyard of Château Duhart-Milon extends almost in one piece on the western side of Château Lafite Rothschild, on the Milon hillside which extends the plateau of Carruades de Lafite. The property of Château Duhart-Milon includes 76 hectares of vineyards. The soils are fine gravels mixed with wind-blown sands on a tertiary limestone subsoil. Strict control of yields, hand harvesting, and numerous manual tasks carried out throughout the year.

WINEMAKING

Château Duhart-Milon is vinified according to the traditional winemaking methods of Bordeaux. The grapes undergo meticulous sorting and then, depending on their original plot, they are placed in cement or stainless steel tanks for alcoholic fermentation. Gentle pump-overs are carried out during fermentation to optimize extraction. The total maceration time is about 20 days.

AGEING

Following the malolactic fermentation process, the wines are put into French oak barrels made by the Tonnellerie des Domaines in Pauillac. The barrels undergo an individual tasting in December for a strict selection of the grand vin. After this selection, the wine is blended and then put into oak barrels (50% new wood).

VARIETALS

Cabernet-sauvignon 73%, Merlot 27%

TECHNICAL DATA

Production volume: 260000

TASTING

"A juicy and savory red with blackberry, chocolate, dried meat and earth aromas and flavors. Medium-bodied with plenty of flavor and a forest floor aftertaste. Ripe tannins." - James Suckling

REVIEWS AND AWARDS

JAMES SUCKLING.COM 95-96
James Suckling

Decanter 95
Decanter

Robert Parker 93-95
Wine Advocate



