

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON

MOULIN DE DUHART 2017

BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a “4èmes Cru” in the 1855 classification, from the Castejas of Pauillac, in 1962. The property was named after the Sieur of Duhart, gun-runner to Louis XIV, who originally owned the property, and from the name of the little hamlet of Milon which separates the Duhart-Milon vineyard from that of Château Lafite. Moulin de Duhart, Château Duhart-Milon’s second wine, is selected from vats of the “Grand Vin”. In general, the grapes are from the youngest part of the vineyard. Moulin de Duhart has several characteristics similar to the fine wine, but with a lesser potential for ageing as its ageing in barrels is much shorter. The vineyard covers 187 acres and is planted with Cabernet Sauvignon (67%) and Merlot (33%).

APELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

62% Merlot, 38% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

After a fairly mild winter, there were two nights of severe frost in the spring, on April 26th and 27th, which caused major damage to Bordeaux’s vineyards. Five hectares were affected among the colder parts of Duhart- Milon’s vineyard.

Conditions then became excellent, with higher than usual temperatures, and balanced, well-spaced rainfall. Flowering was early, and by mid-June the fruit had set almost two weeks earlier than usual. After some heavy rain at the end of June, temperatures remained lower than normal throughout the summer, without ever becoming cold. This meant that the vines gradually returned to a normal calendar, and ripening was able to take place slowly in ideal conditions until mid-September, when the harvests began.

WINEMAKING

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.

AGEING

After malolactic fermentation, the wines are transferred to two-year-old French oak barrels and aged for 12 months.

TASTING NOTES

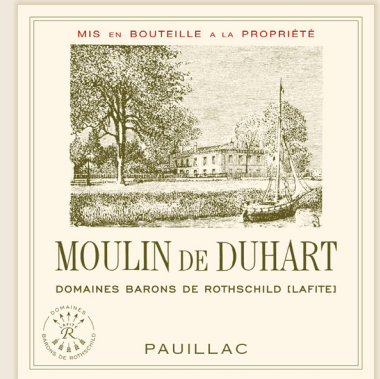
Bright, deep red colour. Expressive nose with notes of fruit underscored by a hint of caramel. Good attack on the palate. Delicate and silky, this is a beautifully rounded, well-balanced wine. Long, pleasantly uniform finish.

CURRENT WINEMAKER

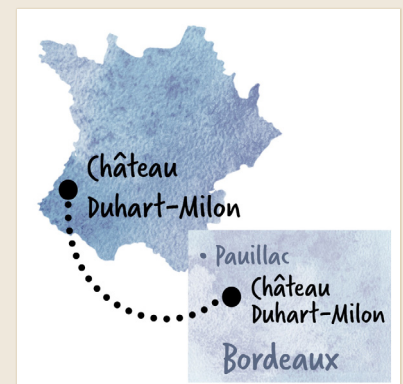
Eric Kohler

TECHNICAL DATA

Acidity
3.35 g/L - pH: 3.60
Alcohol
13%



91 JAMES SUCKLING
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