



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

# CHÂTEAU DUHART-MILON

## MOULIN DE DUHART 2018

### 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

60% Merlot, 40% Cabernet Sauvignon

### TERROIR & VINTAGE NOTES

On the eve of the celebrations marking the 150th anniversary of the acquisition of Château Lafite by the Rothschild family, our teams faced major challenges due to the capricious weather conditions. From December to July, unremitting rain increased the risk of mildew and hail. The summer only really started in mid-July with very high, sometimes extreme heat, which helped to restore the vines’ health and set us on the path to a great vintage. Compared to Lafite, Duhart-Milon’s terroir proved to be drier in 2018 for the Cabernet Sauvignon, but the Merlot terroir is more clayey, resulting in two different responses to the weather conditions. Some rain on 28th August and 5th September helped to restore the Cabernet Sauvignon grapes’ balance and for them to ripen correctly. The Merlot’s more clayey terroir proved to be particularly well suited to the vintage, enabling some of the finest Merlot ever seen at Duhart to be obtained: a promising result for our Grand Vin, which always contains a considerable proportion of Merlot.

### CURRENT WINEMAKER

Eric Kohler

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

### AGEING

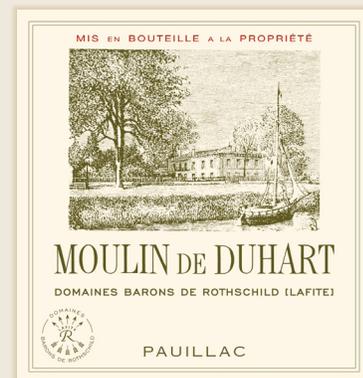
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### TASTING NOTES

Beautiful deep, glittering colour. The nose is already expressive, offering aromas of cherries and ripe blackcurrants, with a hint of vanilla. On the palate, the attack is soft and full-bodied. The fruit from the nose reappears, with a deliciously tangy, voluptuous character. Long, precise finish leaving a pleasant impression of sweetness. A wine that should reveal its full potential around 2025/2028.

### TECHNICAL DATA

Acidity  
3.28 g/L - pH: 3.65  
Alcohol  
12.5%



# 92-93

POINTS

JAMES SUCKLING  
April 2019

90-92 PTS WINE ADVOCATE 4/19  
92 PTS VINOUS 3/21  
91 PTS DECANTER 11/20



TAUB FAMILY SELECTIONS