



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON

CHÂTEAU DUHART-MILON 2017

BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a "4er 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 Château Lafite. The vineyard covers 188 acres and is planted with the classical Médoc cépages: Cabernet Sauvignon (67%), Merlot (33%) and a small amount of "Petit Verdot."

APPELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

76% Cabernet Sauvignon, 24% Merlot

VINTAGE NOTES

After a rather mild winter, there were two nights of severe frost in the spring, on April 26th and 27th, which inflicted major damage on Bordeaux's vineyards. Five hectares were affected among the colder areas 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 quite heavy rain at the end of June, temperatures remained slightly below average for the rest of the summer. This enabled a slow, steady ripening of the grapes from "mi-véraison" (the middle of the period when the grapes change colour) to mid-September when the harvests began. A final rainy spell from September 10–20 disrupted the otherwise perfect weather, without impacting the quality of the grapes. The wines confirmed great potential, revealing a fairly classic character

WINEMAKING & AGEING

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. Following this rigorous selection, the wine is blended and transferred to oak barrels (50% new).

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.

TASTING NOTES

Beautiful dark colour with glints of violet and black. Very fine complex, delicate nose, despite the wine's youth. The oak and toasted notes blend perfectly with the freshness, reflecting well-managed barrel-ageing.

On the palate the attack is pure and delicate. Initially slightly closed, the wine gradually invades the palate, evolving with substantial volume, but never becoming aggressive. This creates a sensation of both power and lightness. The Cabernet Sauvignon develops more density towards the end of the mid-palate. The wine is very long and remains perfectly balanced throughout the finish.



95 JAMES SUCKLING
January 2020
POINTS

94 PTS DECANTER 11/19
93 PTS WINE SPECTATOR 3/20
93 PTS WINE ENTHUSIAST 3/20
90 PTS VINOUS 2/20

CURRENT WINEMAKER

Eric Kohler

TECHNICAL DATA

pH: 3.69 g/L

TA: 3.34 g/L

Alcohol
13%



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