



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON

CHÂTEAU DUHART-MILON 2010



BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a “4ème Cru Classé” 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.” The property has been managed since 1962 by a single team that, due to the proximity of the two properties, oversees both Château Lafite Rothschild and Château Duhart -Milon. Both Châteaux use the same traditional techniques based on strict control of yields, harvesting by hands, and numerous manual tasks throughout the year.

APELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

73% Cabernet Sauvignon, 27% Merlot

VINTAGE NOTES

The vineyard cycle began with a cold, relatively wet winter, resulting in a slightly later budbreak than in 2009, in mid-April. Growth was then boosted by dry, sunny weather in April. May and June were characterized by alternating periods of rain and sunshine. June began with a cold spell that complicated the flowering of the Merlot, resulting in flower abortion and uneven grape size. Fortunately, July was very dry (less than 20 mm of rain) with relatively high temperatures, which helped the vines to catch up from the delays caused during flowering. August and September were very dry, with beautiful daytime temperatures and cool nights creating ideal conditions for the grapes to slowly reach optimum ripeness.

WINEMAKING

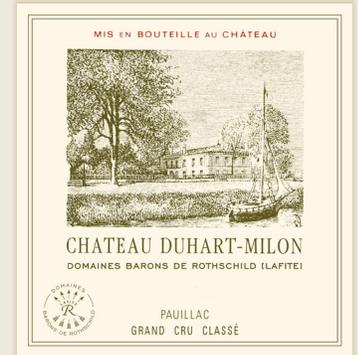
Harvests took place from September 24th to October 4th for the Merlot, and from October 1st – 12th for the Cabernet Sauvignon. Pumping-over and the maceration time were adapted according to each vat, the origin of the plot and the level of maturity of the tannins. Alcoholic fermentation took place in concrete and stainless steel temperature controlled vats. Maceration lasted 15-20 days, and malolactic fermentation was carried out in cement and stainless steel vats.

AGEING

The wine was aged for 14 months in barrels crafted at the Domaines Barons de Rothschild (Lafite) cooperage, 50% new barrels and 50% barrels of one use.

TASTING NOTES

A delicate wine, the initially supple tannins gradually become more powerful. Well-structured on the palate with good density. Precise, fairly full-bodied finish.



96 ROBERT PARKER'S WINE ADVOCATE
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- 93 PTS WINE ENTHUSIAST 5/13
- 93 PTS JAMES SUCKLING 2/13
- 91 PTS WINE SPECTATOR 3/13

WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity
3.52 g/L
Alcohol
13.50%

