



#### WINEMAKER

Charles Chevalier

#### TECHNICAL DATA

Acidity  
3.5 g/L

Alcohol  
12.79%

SUGGESTED RETAIL PRICE:  
\$54.99

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

## CHÂTEAU DUHART-MILON

MOULIN DE DUHART 2013

#### BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a “Quatrièmes 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%).

#### APPELLATION

Pauillac (Bordeaux), France

#### VARIETAL COMPOSITION

67% Merlot, 33% Cabernet Sauvignon

#### VINTAGE NOTES

A very wet, cold winter which had a late bud break and flowering was three weeks later than usual. Due to the weather, there was a decrease in flowering and uneven grape size, therefore resulting in lower potential yields. The beautiful weather came at the end of June. From September 15th: there was rain, sun and a long wait for the grapes to fully ripen. At the end of September, it became clear there was a risk of “explosive” growth of botrytis! Picking was expedited and the sorting teams were efficient despite the difficult harvest. The usual picking sequence for the red wine grapes had to be adjusted in order to minimize the impact of the botrytis.

#### WINEMAKING

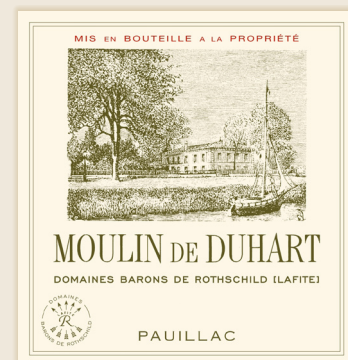
Harvests took place from October 1st-7th for the Merlot and from October 4th-14th for the Cabernet Sauvignon. Pumping-over and the maceration time were adapted according to each vat, the origin of the plot and the level of maturity of the tannins. Alcoholic fermentation took place in temperature controlled concrete and stainless steel vats. Maceration lasted 15-20 days, and malolactic fermentation was carried out in cement and stainless steel vats.

#### AGEING

The wine was aged for 10 months in barrels crafted at Domaines Barons de Rothschild (Lafite) cooperage and 10 months in vats.

#### TASTING NOTES

This young wine has a fairly expressive nose with plenty of fruit aromas, accompanied by the typical aromas for the varietal. Direct, without being very full-bodied, the palate extends into a balanced, rounded finish, without any heaviness. The best time to drink this wine will be in two to four years.



*“It would have been nonsense not to acquire such a great neighbouring vineyard.”*

Baron Eric de Rothschild

