



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON

MOULIN DE DUHART 2012

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

53% Merlot, 47% Cabernet Sauvignon

VINTAGE NOTES

2012 was characterized by difficult weather conditions in the Bordeaux region. After a relatively mild winter, the spring was mostly wet and rainy, especially April, which brought a violent hailstorm on the 24th. Such conditions hampered fertilization, leading to fears of reduced yields. June and July alternated heat and humidity. The weather became more stable at the beginning of August, enabling the healthy grapes to finish ripening in good conditions. There was considerable variation in their degrees of ripeness and a great deal of sorting work was carried out by our teams from the end of September.

WINEMAKING

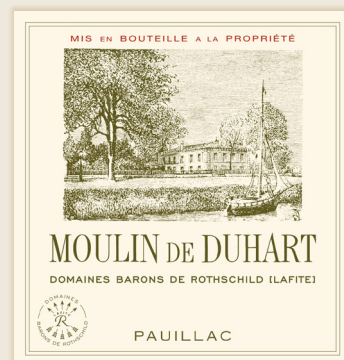
Harvests took place from September 27th – October 10th for the Merlot and from October 10 – 17th for the Cabernet Sauvignon. Pumping-over and the maceration time were adapted according to each vat, the origin of the plot and the level of maturity of the tannins. Alcoholic fermentation took place in temperature 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.

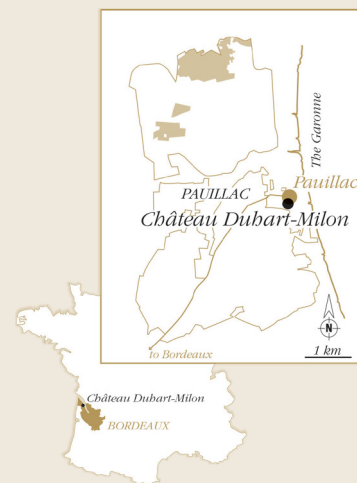
TASTING NOTES

Fairly expressive on the nose, dominated by red fruits aromas. On the palate, round and balanced attack. The finish is not very long, but is very pleasant, returning to fruity notes. A fine wine that will be superb in 3/5 years.



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

Baron Eric de Rothschild



WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity
3.22 g/L
Alcohol
12.5%

SUGGESTED RETAIL PRICE:
\$54.99