

WINEMAKER Charles Chevallier

TECHNICAL DATA

Acidity 3.22 g/L Alcohol 12.5% DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON CHÂTEAU DUHART-MILON 2012

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 53% Cabernet Sauvignon, 47% Merlot

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 to October 10th for the Merlot and from October 10 to 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.

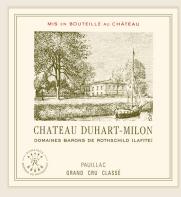
AGEING

The wine was aged for 10 months in barrels crafted at the Domaines Barons de Rothschild (Lafite) cooperage, 50% new barrels and 50% barrels of one use. It was then aged for 10 months in vats.

TASTING NOTES

Fairly expressive on the nose, dominated by red fruits aromas, which prevent any woody notes from coming through. 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.







92 PTS JAMES SUCKLING 2/15 **90** PTS WINE SPECTATOR 3/15 **90** PTS VINOUS 1/16

