



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON

MOULIN DE DUHART 2015

BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a “4èmes 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

62% Merlot, 38% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

A recurring phenomenon in recent years, the beginning of the winter was mild and dry, and it was only at the end of January that beneficial colder temperatures arrived, accompanied by rain. Bud break began in early April as usual, and the vines then grew quickly, as they had ample reserves of water and the weather was mild. In June, flowering was early and uniform, which is always a promising sign. The influence of the Atlantic Ocean and the Gironde estuary helped to reduce the effect of a somewhat hot summer with high temperatures. Water stress was high, but rain in August brought the freshness required for the grapes to change color and then to ripen perfectly. Conditions were ideal during the harvests, enabling us to obtain optimal ripeness for each plot.

WINEMAKING

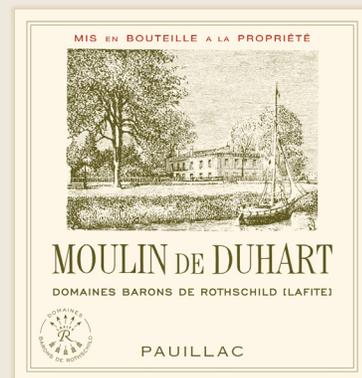
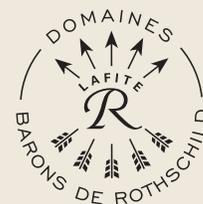
Harvests took place from September 17th to 23rd for the Merlot and from September 28th to October 6th for the Cabernet Sauvignon. Pumping over and maceration times were adjusted for each vat, depending on the origin of the plot and the tannins’ degree of ripeness. Alcoholic fermentation took place in 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 and 10 months in vats.

TASTING NOTES

Good, deep color. The nose is still closed, but already reveals beautiful notes of fresh fruit and tobacco. The attack is fairly supple and delicate, but the wine then develops plenty of volume and is beginning to show good length. Refined tannins present a pleasant sweetness



90 WINE ENTHUSIAST
POINTS April 2018

CURRENT WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity
3.27 g/L
Alcohol
12.61%

