



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON

MOULIN DE DUHART 2016

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%).

APELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

79% Merlot, 21% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

2016 was characterized in Bordeaux by a very uniform climate, resulting in a good quality vintage for the entire region. Bud break occurred around the normal time, although the spring was rather rainy and cold. June was particularly overcast and cool, but flowering nevertheless took place in good conditions. The summer was hot and very dry, almost too dry at the beginning of September, which hindered ripening in some cases. Thanks to its rather cold, late-ripening terroir, Duhart-Milon coped perfectly with this period of water stress, until the very welcome rain in mid-September. From this point onwards it was smooth sailing, and the grapes finished ripening in optimal conditions.

WINEMAKING

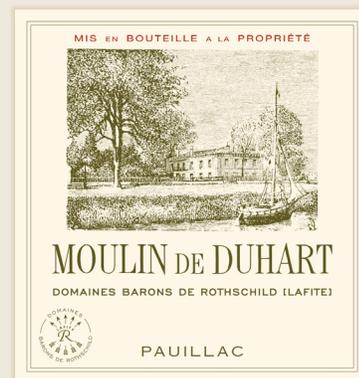
Moulin de Duhart is made in the traditional Bordeaux methods. Grapes are destemmed and crushed before being placed in concrete or stainless steel tanks for fermentation. Fermentation is conducted at 86°F and followed by three weeks of maceration with regular pump over to ensure a gentle extraction of the tannins.

AGEING

After malolactic fermentation, the wine is transferred into French oak barrels for 10 months in two-year-old barrels..

TASTING NOTES

Beautiful dark red color. The nose is fresh but still slightly closed. Good notes of red fruit and black currant. The oak is well-integrated. The attack on the palate is pleasant, soft and full-bodied. The wine quickly develops volume. Superb richness. The tannins remain silky smooth and round. Excellent length, very much in the classic style of Duhart’s terroir.



92-93

POINTS

JAMES SUCKLING

April 2017

90 PTS DECANTER 10/18

CURRENT WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity
3.49 g/L - pH: 3.56
Alcohol
13%

