



## CHÂTEAU DUHART-MILON 2018

### ■ VINEYARD ATTRIBUTES

**Appellation** : Pauillac, Bordeaux

Pauillac is located on the left bank of the Gironde estuary, approximately 40km north of Bordeaux. With the tempering influence of the estuary and a great diversity of soils originating from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climate and geological conditions for the production of outstanding wines.

**Terroir** : Château Duhart-Milon's vineyard consists of a single block of vines adjacent to Château Lafite Rothschild, on the hillside to the west of the Carruades plateau. The property has 76 hectares of vines. The soil consists of fine gravel mixed with aeolian sand on a tertiary limestone.

### ■ VINTAGE SUMMARY

On the Duhart-Milon terroir, drier than Lafite for the Cabernet Sauvignon but with more clay for the Merlot, 2018 had two different effects. For the Cabernet, the stress was very intense in August and September but the light rains on 28 August and 5 September resolved the situation and put ripening back on track. On the clay, where our Merlot is planted, our terroir proved to be particularly well adapted to the vintage and the water stress was always perfect and without excess. We have never seen such beautiful Merlots at Duhart: which is good news, because our Grand Vin always contains them in high proportion.

### ■ WINE MAKING SCHEME

Château Duhart-Milon is made according to traditional Bordeaux methods. The grapes are carefully sorted and placed in concrete or stainless-steel vats depending on their provenance for alcoholic fermentation. Gentle pumping over is carried out during fermentation to optimize extraction. Total maceration time is about 20 days before racking. Following this rigorous selection, the wine is blended and transferred to oak barrels (50% new).

Once the wines have undergone malolactic fermentation, they are transferred to French oak barrels made by the Tonnellerie des Domaines in Pauillac. Each barrel is tasted individually in December in order to determine which ones will be selected for the grand vin.

### ■ TASTING NOTES

En Primeur vintage.

The tasting note will be completed at bottling.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 65%, Merlot 35%