

Moulin de Duhart 2019

BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a “4ème Cru Classé” 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.

TERROIR & VINTAGE NOTES

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 subsoil. The vintage began with a few frost episodes in April, but damage was limited thanks to the late start of the Merlot and Cabernet. April, marked by good rainfall, allowed for healthy vegetative growth. Flowering started at the end of May with rapid vine growth, while June brought heavy rains, creating significant downy mildew pressure, which was well managed. A long period of drought, combined with the heatwaves in July, subjected the old vines to severe water stress by mid-August. The harvest, completed on September 27th, revealed an unusual profile for Duhart-Milon, with Cabernet displaying surprising depth and richness.

WINEMAKING & AGING

Moulin de Duhart is vinified using the traditional methods for the great Médoc wines, with destemming and crushing of the grapes before fermentation in concrete and stainless-steel vats. Fermentation takes place at a controlled temperature of 25°C, followed by maceration for about ten days. After malolactic fermentation, the wines are transferred to two-year-old French oak barrels and aged for 12 months.

TASTING NOTES

Beautiful dark red color. The nose reveals superb roasted notes. These are followed by aromas of ripe red fruit, particularly fresh cherries. Depth, complexity, and oaky notes are already perfectly integrated. On the palate, the attack is soft and silky. Then, gradually, with the same softness, the wine invades the mouth, slowly revealing its fresh character, typical of Duhart-Milon's late-ripening terroir. A very dense wine with tight, delicate tannins creating excellent length on the palate.



ORIGIN

Pauillac, Bordeaux, France

GRAPE VARIETIES

58% Merlot, 42% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, TA: 3.13, Ph: 3.75,
Closure: Cork

WINEMAKER

Eric Kohler

