

CHATEAU DUHART-MILON 2011

GRAPE VARIETIES:

75% Cabernet Sauvignon, 25% Merlot

CLIMATE AND HARVEST CONDITIONS

Climate: The weather conditions were somewhat unusual this year and required all of our technical teams' vigilance and expertise.

Spring and summer changed places: spring was exceptionally hot and dry, resulting in an acceleration of the growth cycle, and then the summer saw less sunshine than usual in July, and a wetter than average August.

Finally, just as we were getting ready to harvest, a huge hail storm in the north of Pauillac and Saint Estèphe on 1 September obliged us to reorganize the schedules. The plots that had been affected had to be picked first; fortunately, as a result of the conditions, the grapes had ripened early, and quality was not compromised.

Harvests: These took place from 5 to 13 September for the Merlot and from 13 to 21 September for the Cabernet Sauvignon.

VINIFICATION ET VIEILLISSEMENT

Yield: 47 hl/ha

Vinification: 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: in temperature-controlled concrete and stainless steel vats

Maceration time: 15 to 20 days

Malolactic fermentation: in concrete and stainless steel vats

Ageing: 18 months in barrels. 50% in new barrels and 50% in barrels that had held one wine from the Tonnellerie des Domaines

Bottling: May 2013

Alcoholic degree: 12.71 %

Total acidity: 3.39 g/l

TASTING NOTES (at bottling)

Intense colour with hints of purple.

Initially characterized by woodiness, the nose then presents a beautiful expression of red fruit, tobacco and spicy notes.

Elegant and fresh on the palate. Fine structure, density and length with a complex fruity finish.

