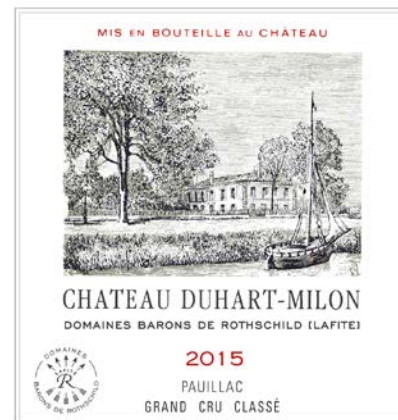


CHATEAU DUHART-MILON

2015



GRAPE VARIETIES:

73% Cabernet Sauvignon, 27% Merlot

CLIMATE AND HARVEST CONDITIONS

Climate: 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 colour and then to ripen perfectly. Conditions were ideal during the harvests, enabling us to obtain optimal ripeness for each plot.

Harvests: Merlot, 17 to 23 September; Cabernet Sauvignon, 28 September to 6 October.

VINIFICATION AND AGEING

Yield: 44 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: 14 months in barrels. 50% in new barrels and 50% in barrels that had held one wine from the Tonnellerie des Domaines.

Bottling: April 2017

Alcohol content: 12.55

Total acidity: 3.36

TASTING NOTES (at bottling)

The wine has a beautiful dark garnet colour.

The nose is deep, with good harmony between the young woodiness characteristic of our TDD barrels and the wine's fresh fruit. Beautiful notes of liquorice.

On the palate, it develops quickly and is immediately very present. Consistent and balanced, it continues with tremendous length.

Pleasant finish with notes of cherries.

Excellent potential to improve with age.