

# Château Duhart-Milon

## 4th cru classé, Pauillac

Château Duhart-Milon's grand vin is often described as a model of the Pauillac appellation. The broker Guillaume Lawton noted as early as 1815 that "it is very robust, with a fine colour, and quite pronounced sappiness" (he describes the "sappiness" of the Médoc's premiers crus as "something like the odour given off by finest sealing wax when it is burned").

### **Grape varieties**

65 to 80% Cabernet Sauvignon, 20 to 35% Merlot.

### **ageing in oak barrels**

14 months (50% new barrels).

### **Average annual production**

20,000 to 25,000 cases.

**Decanting:** 2 hours or more

**Tasting temperature:** 16 -18 °C

Millésime 2012

62% Cabernet Sauvignon

38% Merlot

2012 was characterized by difficult weather conditions in the Bordeaux region.

After a relatively mild winter, the spring was mostly wet and rainy, especially April, which brought a violent hail storm on the 24th.

Such conditions hampered fertilization, leading to fears of reduced yields. Work in the vineyard was as vital as ever.

June and July alternated heat and humidity. The weather became more stable from the beginning of August, enabling the healthy grapes to finish ripening in good conditions.

Nevertheless, there was considerable variation in their degrees of ripeness and a great deal of sorting work was carried out by our teams from the end September.

### **Tasting notes (at bottling) :**

There is some woodiness, but it is very refined and does not dominate. The fruit is subtle and develops after the wine has had some time to breathe.

The powerful attack makes way for a rounded, full-bodied mid-palate before finishing on fresh, slightly spicy notes that are still a little intense.

This wine will benefit greatly from 6/8 years in the cellar.

