

# 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.

## TASTING ADVICE +

Decanting: 2 hours or more

Tasting temperature: 16 -18 °C

## 2011 ▼

75% Cabernet Sauvignon - 25% Merlot

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 and 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.

## 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.