



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

## CHÂTEAU DUHART-MILON

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#### BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a "4er Cru" 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. The vineyard covers 188 acres and is planted with the classical Médoc cépages: Cabernet Sauvignon (67%), Merlot (33%) and a small amount of "Petit Verdot."

#### APPELLATION

Pauillac (Bordeaux), France

#### VARIETAL COMPOSITION

73% Cabernet Sauvignon, 27% Merlot

#### VINTAGE NOTES

The growing season was closely monitored, coming after a severe winter and spring frosts. Flowering was not very productive, constant humidity favored disease and the summer was moderately warm. Fortunately, September was fine and so it was possible to wait for the grapes to fully ripen, with late harvests.

#### WINEMAKING

Harvests took place from October 1st - 8th for the Merlot, and from October 8th - 15th for the Cabernet Sauvignon. Pumping-over and the maceration time were adapted according to each vat, the origin of the plot and the level of maturity of the tannins. Alcoholic fermentation took place in concrete and stainless steel temperature controlled vats. Maceration lasted 15-20 days, and malolactic fermentation was carried out in cement and stainless steel vats.

#### AGEING

The wine was aged for 20 months in barrels crafted at the Domaines Barons de Rothschild (Lafite) cooperage, 50% new barrels and 50% barrels of one use.

#### TASTING NOTES

A delicate wine with some oak, but yet very refined and doesn't dominate. Expressive nose, with notes of ripe red fruit. Excellent body, after a fine complex attack. A rounded, long finish with a touch of spice. This wine will benefit greatly from 6 to 8 years in the cellar.

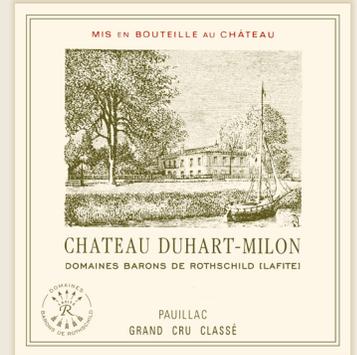
#### WINEMAKER

Charles Chevalier

#### TECHNICAL DATA

Acidity  
3.22 g/L  
Alcohol  
13%

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93-95 ROBERT PARKER'S  
POINTS WINE ADVOCATE  
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