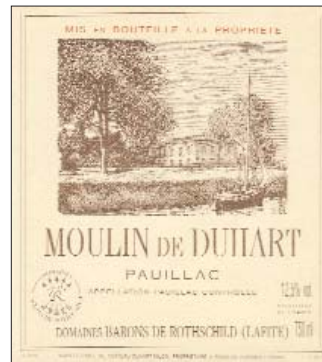


CHÂTEAU DUHART-MILON

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Pauillac, France



Moulin de Duhart 2008

THE VINEYARD

The Rothschild family acquired Château Duhart-Milon, a "Quatrième 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 that of Château Lafite. Moulin de Duhart, Château Duhart-Milon's second wine, is selected from vats of the "Grand Vin". In general, the grapes are from the youngest part of the vineyard. Moulin de Duhart has several characteristics similar to the fine wine, but with a lesser potential for ageing as its ageing in barrels is much shorter. It must be consumed younger than its more robust counterpart. The vineyard covers 50 hectares and is planted with the classical cépages of Médoc: Cabernet Sauvignon (60%), Cabernet Franc (20%), Merlot (20%) and a small amount of "Petit Verdot". This cépage has always been traditionally planted at Duhart-Milon and a certain excess of it in the pre-war vintages might explain their slightly flinty hardness.

HARVEST & AGEING

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. The harvests took place from the 1st to the 8th of October for the Merlot and from the 8th to the 15th of October 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 cement and stainless steel vats with temperature control. Maceration lasted 15 - 20 days, and malolactic fermentation was carried out in cement and stainless steel vats. The wine was then aged for 10 months in barrel and 10 months in stainless steel vats.

WINEMAKER'S NOTES

The red fruit Merlot nose is very present. The mouth opens up rapidly, with excellent body, finishing with a beautiful structure that will require three or four years to fully develop.

Grape Varieties: Cabernet Sauvignon 43 %, Merlot 57 %

Yield: 47 hl/ha

Annual Production: 156,000 bottles

Finished Alcohol: 13 % vol

Total Acidity: 3.25 g/l

