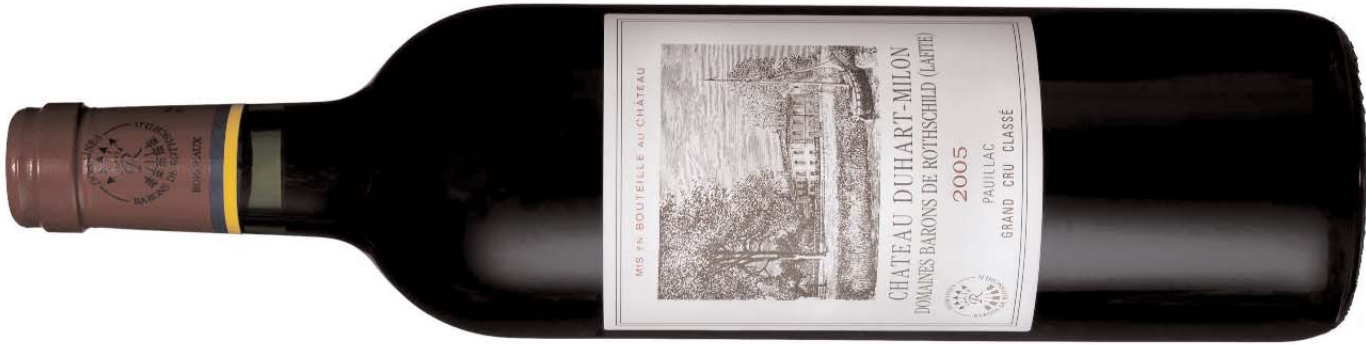


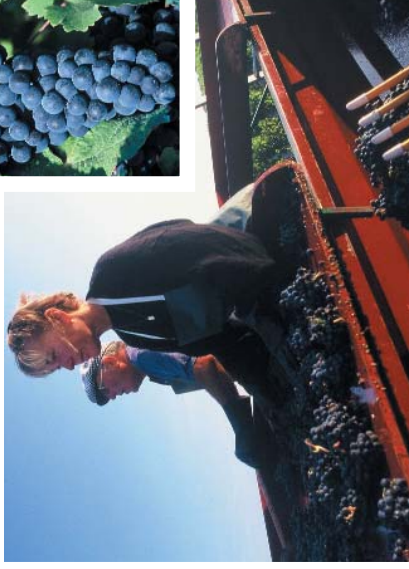
CHÂTEAU DUHART-MILON

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
PAUILLAC, FRANCE



In the early 18th century, Pauillac began widespread grape cultivation at the urging of the Lafite lords. The Milon wines served as additional income for Lafite's master, and became Château Lafite's second wine. The 1855 classification recognized the quality of Duhart-Milon's soil by ranking it as the only 4th growth wine in Pauillac. Between 1830 and 1840, the Castéja family was left an inheritance by both Mandavy and the Duhart widow (14 hectares). The family thus possessed a 40-hectare vineyard that was named Duhart-Milon. The property changed ownership many times over the years and suffered a decline in the quality of its' wines.

In 1962, Domaines Barons de Rothschild (Lafite) acquired the property from the Castéja family. Since the acquisition by Domaines Barons de Rothschild (Lafite) the vineyards have been totally overhauled and the chais renovated. A finishing touch to a remarkable 40 year effort to reclaim the Médoc 4th growth wine ranking for Château Duhart-Milon.



The vineyard covers 71 hectares on the western side of Château Lafite Rothschild, on the Milon hillside and is planted with the classical cépages of Médoc: Cabernet Sauvignon (69%), Cabernet Franc (3%) and Merlot (28%). The soil is fine gravel mixed with aeolian sands on a tertiary limestone bedrock. The average age of the vineyards is 28 years.

The wines are fermented in stainless steel tanks. The plots are isolated in order to perform several tastings from each tank, ensuring a strict selection of fine wines. Each vintage ages in oak barrels, all made at the Domaine's cooperage. Depending on the vintage, the wines usually age between 10 to 18 months, during which time they are periodically decanted and clarified.

Both Château Lafite Rothschild and Château Duhart-Milon have been managed by a single technical team since 1962 and use the same techniques; strict mastery of yields, harvesting by hand and undertaking many manual projects throughout the year.

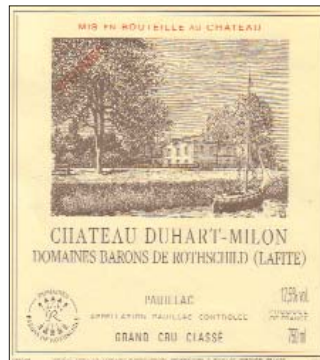
Château Duhart-Milon
Moulin de Duhart

Pasternak Wine Imports . (800) 946-3110
www.pasternakwine.com

CHÂTEAU DUHART-MILON

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Pauillac, France



Château Duhart-Milon 2008

THE VINEYARD

The Rothschild family acquired Château Duhart-Milon, a "4e 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.

The vineyard covers 50 hectares and is planted with the classical cépages of Médoc: Cabernet Sauvignon (57%), Cabernet Franc (20%), Merlot (21%) 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 20 months in barrels: 50% new barrels and 50% barrels of one wine.

WINEMAKER'S NOTES

Expressive with an open nose. Notes of ripe red fruit. Excellent body, after a fine complex attack. A rounded, long finish, with a touch of spice.

Grape Varieties: Cabernet Sauvignon 73 %, Merlot 27 %

Yield: 47hl/ha

Average Production: 264,000 bottles

Finished Alcohol: 13%

Total Acidity: 3.22 g/l

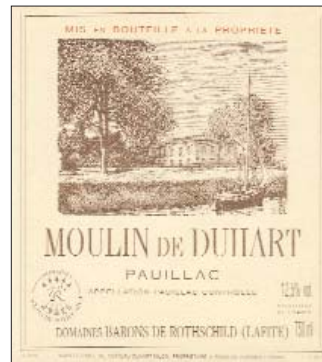


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CHÂTEAU DUHART-MILON

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



CHÂTEAU DUHART-MILON

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

2008

PAUILLAC, FRANCE



As seen in...



94_{pts.}

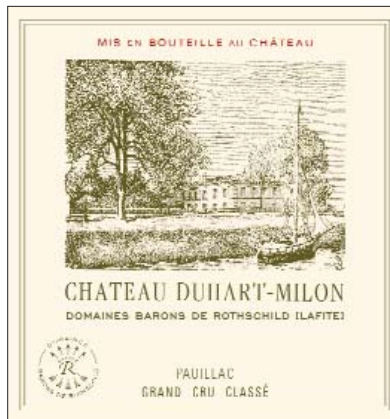
A magnificent sleeper of the vintage, the 2008 Duhart Milon is the shrewd consumer's wine to purchase by the case as prices do not yet reflect its qualitative resurgence. Composed of 73% Cabernet Sauvignon and 27% Merlot that came in at 13.09% alcohol, it is a surprisingly intense effort displaying a marvelous texture, plenty of black currant, licorice, unsmoked cigar tobacco and earthy characteristics, a full-bodied mouth-feel and stunning purity as well as density. Enjoy this top-notch 2008 over the next 20-25 years.

Robert Parker - Issue 194 - May 2011



CHÂTEAU DUHART-MILON

Les Domaines Barons de Rothschild (Lafite)
2008
Pauillac, France



91 pts

AS SEEN IN...



With its cellars in a back street of Pauillac, this wine is often overlooked. But with the same winemaking team as Lafite, it represents a serious wine, solid, chunky, containing delicious fruit. The wood is noticeable at present, but will certainly mingle effortlessly in a few years.

R.V. - April 1, 2011



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