

**Château Duhart Milon Rothschild –  
G.C.C. | Pauillac  
France (PAUILLAC) – 2015**

**Vinification**

Ageing in oak barrels for 14 months (50% new barrels). Average annual production is 20.000 to 25.000 cases.

**Taste**

Beautiful dark red colour with glints of black. The nose is still closed but presents all the characteristics of superb aromatic potential. Depth, complexity and oaky notes are already perfectly integrated. On the palate the attack is soft and silky. Then, gradually, with the same softness, the wine invades the mouth, slowly revealing its fresh character, typical of Duhart-Milon's late-ripening terroir. A very dense wine with tight, delicate tannins creating excellent length on the palate. All the necessary qualities for a very promising future

**Food pairing**

Roast beef | Meat - grilled | Lamb - chops | Leg of lamb

**General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (73%), Merlot (27%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 16-18°C

