





CHÂTEAU DUHART-MILON

A CELLAR IN THE HEART OF PAUILLAC, A VINEYARD IN DIALOGUE WITH THE WOODS AND MARSHES

Goal 2024



In conversion to organic farming since 2021

Since 2019



Member of the first Bordeaux Wine EMS Association, certified ISO 14001

Since 2018

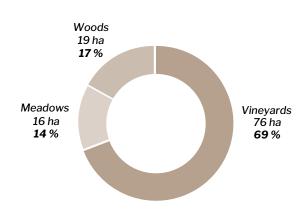


HVE (High Environmental Value) certified

FOR A SUSTAINABLE VITICULTURE

- As a follow-up to the experiments carried out over the last two years, the conversion to organic farming has been officially underway since 2021.
- For the past 5 years, trials have also been conducted in biodynamic farming in order to test this approach on certain plots.
- In the vineyard, we are replanting hedges and isolated trees to maintain and create biodiversity corridors that will connect with the Lafite marsh, a formidable nature reserve and Natura 2000 zone.

BREAKDOWN OF SURFACE AREA IN HA



31%

2030

4,000 m of hedges planted and 28 trees to create

of the property is woodland and meadows naturally conducive to biodiversity

111 HA ESTATE

76 HA UNDER VINE

34 EMPLOYEES





SAVING NATURAL RESOURCES

■ To reduce the use of drinking water, consumption is kept under control by monitoring sub-meters, and the exterior landscaping, which consumes little water, is only watered if necessary from the existing well.

To reduce our carbon footprint, 100% of our electricity and gas is purchased under "green/biogas" contracts.

- Although the renovation work carried out in 2020/2021 was carried out with a view to optimising energy use, we are continuing to think in terms of energy efficiency:
 - Storage building designed to minimise the number of openings (facing away from the sun to limit heat ingress), with honeycomb brick walls, steel frame doors incorporating interior insulation and wood cladding for high-performance insulation.
 - Renovation of existing buildings (vat room and cellar) with reinforced insulation of walls, ceilings and openings, and appropriate LED lighting.
 - No new construction, but renovation of existing buildings for the wine tourism centre.

RESPONSIBLE SOURCING

• From the vineyard to the winery, we are vigilant about the composition of the products we buy and always give preference to local suppliers and service providers. This was the case for the construction and renovation work.

A limited environmental impact for packaging with a 520g bottle since 2021.

REDUCTION IN BOTTLE WEIGHT



A reduction of more than **6 tonnes**

of glass used in less than a year

THE CONSUMER AT THE CENTRE OF OUR ATTENTION

- The new vat room enables vinification to be carried out on a parcel-by-parcel basis, with smaller vat volumes to guarantee the best blends and reveal the identity of each parcel.
- The launch of a wine tourism activity in the heart of Pauillac with multiple vocations
 - •To make our wines known to as many consumers as possible and to tell people about our professions and our passion for the terroir in simple, we use a simple and accessible language. The highlevel tour route allows visitors to understand the winemaking process without compromising safety.
 - Regularly invite local players to create a dynamic, unite our neighbours and businesses, and encourage visitors to discover Pauillac (accessible from Bordeaux by train).

SOLIDARITY ABOVE ALL

- Careful management of human capital has resulted in significant recent actions: New corporate premises and more comfortable work spaces in the new winery, a programme of supervised daily warmups to avoid MSDs (musculoskeletal disorders), and the introduction of a new, enlarged works council for the Pauillac division (including employees from Lafite, Duhart-Milon and the Tonnellerie des Domaines).
- For safety, the traffic plan around the Duhart-Milon cellars (in the heart of Pauillac) has been completely overhauled to facilitate access and limit the risk of accidents and nuisance to neighbours.

92%

of employees on permanent contracts live in the Médoc, less than 30 km from Pauillac

