

CHÂTEAU DAUZAC 2016

Appellation: Margaux, Grand Cru classified in 1855

The climate at the beginning of the year was oceanic; there was then a long period of sun and heat until September 13, when precipitation allowed the vines to reach full maturity. An Indian summer in October resulted in the longest harvest in the history of Château Dauzac (21 days), enabling us to pick the Merlot and Cabernet Sauvignon grapes at peak maturity. The 2016 vintage is extremely rich and precise without being excessive, revealing bright fruit and a dense and complex raw material. The high percentage of Cabernet Sauvignon in the blend gives it an exceptional acidity/alcohol balance that is an indication of a great vintage. 100% VEGAN wine



- ◆ **Blend:** 71% Cabernet Sauvignon & 29% Merlot
- ◆ **Production area:** 42 hectares (104 acres)
- ◆ **Soil type:** Deep gravel outcrops
- ◆ **Rootstock:** 101-14, Riparia Gloire and 3309
- ◆ **Fertilizer:** Organic fertilization
- ◆ **Planting density:** 10,000 vines/hectare
- ◆ **Average vine age:** 35-40 years
- ◆ **Grape varieties on the property:** 68% Cabernet Sauvignon, 32% Merlot
- ◆ **Pruning system:** «Double Guyot» pruning with disbudding
- ◆ **Harvest:** By hand in small crates and sorting on tables before and after de-stemming
- ◆ **Fermentation:** **New products:** New de-stemming system, insulated, truncated cone-shaped, small-capacity wooden and stainless steel vats.
Method: Cold pre-fermentation maceration, wooden vats with a transparent dual stave for controlling fermentation.
- ◆ **Fermentation temperature:** 28°C (82.4°F)
- ◆ **Malolactic:** Yes
- ◆ **Ageing:** 100% French oak barrels including 68% new barrels with racking based on tasting results
- ◆ **Fining:** If needed with vegetable proteins.
- ◆ **Ageing potential:** Peak expression between 5 and 10 years, can be aged for 15 to 25 years
- ◆ **Managing Director:** Laurent FORTIN
- ◆ **Technical Director:** Philippe ROUX
- ◆ **Consultant:** Eric BOISSENOT

Decanter

93

«Tucked into the southern tip of the Margaux appellation in the commune of Labarde, home to Dauzac, Siran and Giscours...»

bettane +
desseauve

95-96

«Racé, profond, viril, très fortement cabernet sauvignon, maturité de fruit remarquable, c'est un superbe coureur de fond qu'il faudra savoir attendre»

LA REVUE DU
vin
DE FRANCE

17-17,5

«La très belle série se poursuit et le cru livre un 2016 d'une pureté et d'une précision aromatique remarquables. Le fruit est ciselé, les tanins taillés au laser et la finale s'étire avec grâce.»

JAMES SUCKLING.COM

92-93

«Tight and chewy with polished tannins and an extremely deep and dense center palate of fruit. Minerally and intense. A nice follow-up after the excellent 2015.»

Wine Spectator

89-92

«There's nice intensity here, with a beam of cassis and cherry preserves racing through, flecked with light anise and bay notes. Fresh acidity is nicely embedded on the finish. A restrained style and sneakily long.»

Robert Parker
Wine Advocate

90-92

«The 2016 Dauzac is a blend of 71% Cabernet Sauvignon and 29% Merlot picked at 45 hectoliters per hectare, picked 13 September and over the next 21 days, which is the longest ever at the property according to estate manager Laurent Fortin. The bouquet is tightly wound at first. Then gently unfolds to reveal blackberry, briary, pressed flowers and light minty aromas. The palate is medium-bodied with crisp tannin on the entry, quite firm in the mouth at first, but there is plenty of fresh, predominantly black fruit locked into this Margaux. It is taut and linear with a grippy finish. This is a strong follow-up to the 2015, perhaps without the same flair as the previous vintage, but I am certain that will «loosen its tie» during élevage.»

Robert Parker
Neal Martin

The color is dense, the nose is complex and refined, evoking notes of plum and spices. The mouth is full and melted despite impressive material. The precision of the tannins and the nice freshness in the finish are the mark of the great vintages.



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