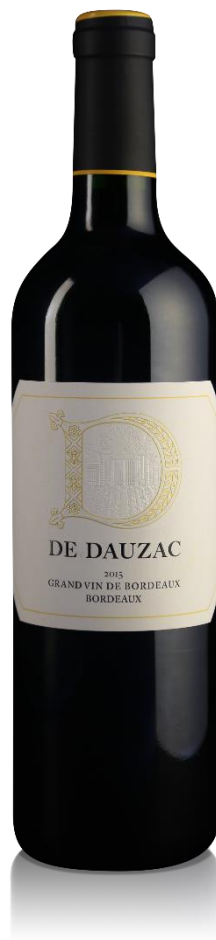


CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

D de DAUZAC  
MILLÉSIME  
2015

CHÂTEAU DAUZAC  
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# D de DAUZAC

## 2015

## VINTAGE



**Appellation:** Bordeaux

**Château:** D de Dauzac

**Production:** 110,000 bottles

**Soil type:** Clay-gravel

**Rootstock:** 101-14, 3309  
420A and Gravessac

**Pruning system:** “Double Guyot”  
pruning with disbudding

**Fermentation:** Steel and stainless steel  
vats

**Malolactic:** yes

**Ageing:** vats and barrels

### 2015 VINTAGE

**Wine style:** lightly fruity  
and spicy, to be enjoyed with friends.

**Weather:** The climate was atypical with

a mild and rainy winter and an early spring with mild temperatures and cool nights. The month of May was mixed with cool periods and temperatures of 30°C. Flowering took place in good conditions with some grape shatter for the Merlots, promoting the aeration of the bunches. A disappointing summer with bad weather slowed down vine growth. The dry and warm autumn was fabulous – the warmest on record for 100 years – making it possible to concentrate the grapes and achieve exceptional ripeness.

**Blend:** Cabernet Sauvignon 55% /  
Merlot 44%.

### TASTING NOTES

**Appearance:** Bright red with ruby  
highlights.

**Nose:** Fresh and delicate ripe fruits  
with spicy notes.

**Palate:** The blend of Cabernet  
Sauvignon and Merlot makes this a  
nicely balanced wine that is full-bodied  
and delicate in the mouth. The smooth  
and refined tannins are in keeping with  
the spirit of the greatest Bordeaux wines  
with a generous finish.

**RECOMMENDED  
FOR  
2017/2021**

### OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese