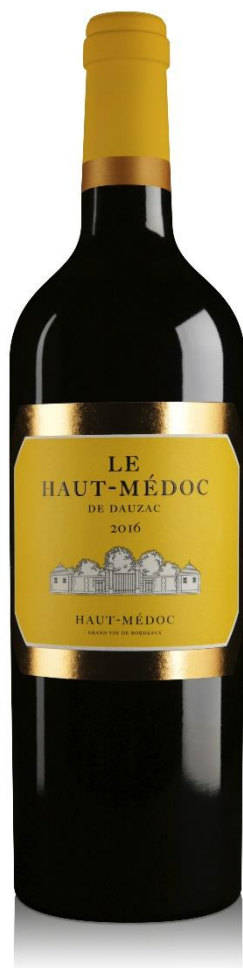


CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



TECHNICAL SHEET

**LE HAUT-MÉDOC de DAUZAC**

**VINTAGE 2016**

# LE HAUT-MÉDOC de DAUZAC

## VINTAGE 2016



**Appellation :** Haut-Médoc

**Château :** Le Haut-Médoc de Dauzac

**Surface area of production :** 2,90 hectares

**Soil type :** Deep gravel outcrops from the quaternary period.

**Rootstocks :** 101-14, Riparia Gloire et 3309

**Fertilizer :** Organic fertilizers

**Planting density :** 10 000 vines per hectare

**Average age of the vines :** 35-40 years

**Grape varieties :**

70% Cabernet Sauvignon, 30% Merlot

**Vine training :**

Double Guyot and disbudding

**Harvest :** By hand in small crates and sorting on tables before and after destemming.

**Fermentation :**

Use of gravity-flow vatting to supply the fermentation room. Fermentation in thermos-regulated stainless steel vats with a patented cap crumbling system.

**Fermentation temperature** 82,4°F (28°C)

**Malolactic :** Yes

**Maturing process:**

Traditional for 18 months with racking based in tasting results.

**Fining :** if needed with vegetable proteins

**Wine 100% VEGAN**

### VINTAGE 2016

**Wine style :** This superb small 2,90 hectares vineyard in Haut-Médoc is given the same attention as the vineyards of Château Dauzac in terms of grape-growing and vinification. Its singular soil results in a complex wine where Cabernet Sauvignon fully expresses itself. This is an extremely well-balanced wine full of personality characterized by fruity and spicy noted.

**Weather :** 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 up 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.

**Blend :**

70% Cabernet Sauvignon, 30% Merlot

### TASTING NOTES

**Appearance :** Garnet red with purple tints.

**Nose :** a powerful slightly peppery and floral nose of red fruits.

**Palate :** a nice pairing of ripe fruits and elegants tannins. The mouth is very pleasantly balanced, suggesting that the wine will be delightful if tasted in two years.

### AGING POTENTIAL

Peak expression between 4 and 7 years, can be aged for up to 15 years.

### RECOMMENDED FOR

2018 – 2030

### OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese

**General Director :** Laurent Fortin

**Technical Director:** Philippe Roux

**Consulting oenologist :** Eric Boissenot