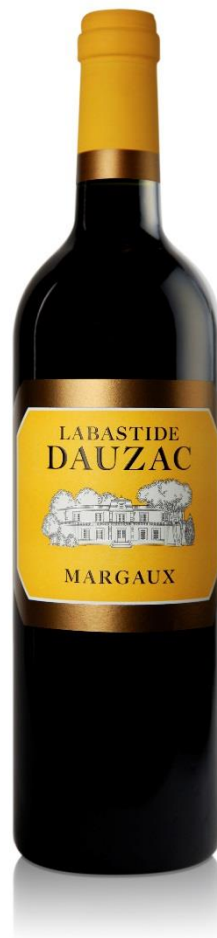


CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



DATA SHEET

LABASTIDE DE DAUZAC
2015
VINTAGE

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LABASTIDE DE DAUZAC

2015

VINTAGE



Appellation: Margaux

Château: Labastide de Dauzac

Production area: 42.00 hectares (104 acres).

Soil type: Deep gravel outcrops from the Quaternary Period.

Rootstock: 101-14, Riparia Gloire and 3309.

Fertilizer: Organic fertilization.

Planting density: 10,000 vines per hectare.

Average vine age: 35-40 years.

Grape varieties on the property:

Cabernet Sauvignon 68% / Merlot 32%.

Pruning system: “Double Guyot” pruning with disbudding.

Harvest: By hand in small crates and sorting on tables before and after de-stemming.

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

Fermentation temperature: 28°C/82.4°F.

Malolactic: Yes.

Ageing: Traditional for 18 months with racking based on tasting results

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

2015 VINTAGE 2015

Wine style: Elegant

Weather: The summer heat gave way to the brightness of September, leaving behind the memory of very homogeneous flowering and a dry, temperate summer, promising a great vintage. Light rain in August and mid-September restored a healthy glow to the leaves, thus allowing the grapes to become packed with aromas, tannins, sugars and anthocyanins.

Fining: With egg white.

Blend: Cabernet Sauvignon 51% Merlot 49%

Consulting Enologist: Eric Boissenot

Technical Director: Philippe Roux

TASTING NOTES

Appearance: Deep, brilliant robe

Nose: The bouquet is marked by ripe fruit with elegant hints of spices.

Palate: The attack is full and round. The body is balanced with nicely integrated woody notes.

RECOMMENDED FOR

2017 – 2030

OUR SUGGESTIONS

- White meat
- Red meat
- Cheese