

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



TECHNICAL SHEET

LABASTIDE DAUZAC

VINTAGE 2016

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Appellation : Margaux

Château : Labastide Dauzac

Surface area of production : 42 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

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Wine style :

Elegant and aromatic

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 :

52% Merlot, 48% Cabernet Sauvignon

Wine 100% VEGAN

TASTING NOTES

Appearance : purplish red with purple tints

Nose : the fruity nose is underscored by spices

Palate : the attack is full, immediately conveying the pedigree of this balanced, complex wine. A precise Margaux with a fresh finish.

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