

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



DATA SHEET

LE HAUT-MÉDOC DE DAUZAC
2014
VINTAGE

CHÂTEAU DAUZAC
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LE HAUT-MÉDOC DE DAUZAC

2014 VINTAGE



Appellation: Haut-Médoc

Château: Le Haut-Médoc de Dauzac

Production area: 2.90 hectares (7 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 ans.

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 thermo-regulated stainless steel vats with a patented cap crumbling system.

Fermentation temperature: 28°C/82.4°F.

Malolactic: Yes.

Ageing: For 18 months with racking based on tasting results.

Fining: With egg white.

Ageing potential: Peak expression between 5 and 10 years, can be aged for 15 to 20 years.

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Wine style: This superb small 2.90-hectare 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 notes.

Weather: An atypical climate with a mild, rainy winter and an early spring with mild temperatures and cool nights. The month of May was mixed with cool periods and 30°C temperatures. 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 autumn was fabulous; it was dry and warm - the warmest on record for 100 years - making it possible to concentrate the grapes and achieve exceptional ripeness. We were able to harvest a nice volume of grapes with peace of mind.

Blend: Cabernet Sauvignon 61% / Merlot 39%.

Consulting Enologist: Eric Boissenot

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 elegant tannins.

The mouth is very pleasantly balanced, suggesting that the wine will be delightful if tasted in two years.

RECOMMENDED FOR 2018 – 2030

OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese