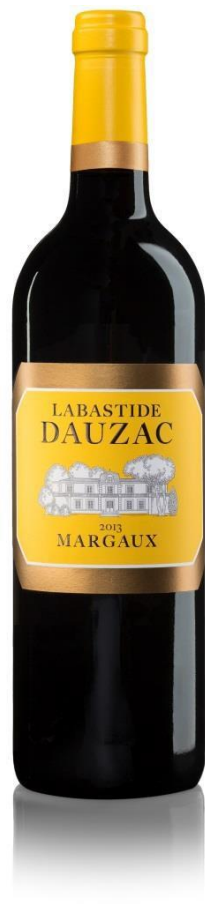
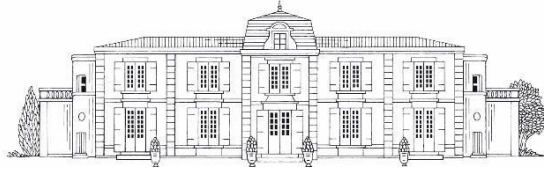


CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



LABASTIDE DAUZAC
2013

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LABASTIDE DAUZAC

2013

There are vintages in the life of an estate that leave a lasting impression. The mark left by our 2013 vintage is a story of men and women interacting with a terroir.



Appellation: Margaux

Estate: Château Dauzac

Growing surface area: 42 hectares

Soil type: Deep gravelly hilltops from the Quaternary Period.

Rootstocks: 101-14, Riparia Gloire and 3309.

Fertiliser: organic

Plant Density: 10,000 wine stocks per hectare

Average age of vines: 25-35 yrs. old

Estate varietal planting:

Cabernet Sauvignon 60% / Merlot 40%

Type of pruning: Guyot system with de-budding

Harvesting: by hand in small bins and table sorting before and after destemming

Fermentation: use of a gravity-flow cellar to supply the fermenting room. Fermentation in temperature-controlled insulated stainless steel vats, equipped with a patented system to disperse the pomace cap

Fermentation temperature: 27°C

Malolactic: yes

Ageing: traditional for 18 months with racking, depending on tasting results

Fining: with egg whites

Ageing potential: at its best between 4 and 7 years of age, can keep up to 15 years

2013 VINTAGE

Style of wine: Elegant and aromatic

Weather: 2013 began influenced by the Atlantic, resulting in rather late bud break.

Flowering took place in fairly uncondusive weather conditions, triggering substantial shatter (*coulure*) on the Merlot grapes and leading to low yields.

The Cabernet Sauvignon grapes benefitted from suitable weather, promising nice homogeneity.

Starting in early July, the climate warmed up, with genuine summer conditions not settling in until August. The consistent sunshine facilitated very satisfactory ripening, mainly for the Cabernet grapes.

The favourable weather in August and early September promoted the synthesis of phenolic compounds (tannins and anthocyanins), producing high-quality grapes.

Blend: Cabernet Sauvignon 47% /

Merlot 53%.

Consulting Oenologist: Eric Boissenot

TASTING NOTES

Appearance: purplish red with a very nice glint.

Nose: fresh and elegant, where fruit and a delicate smoky aroma mingle.

It evokes grilled almonds.

Palate: harmonious on the palate, it displays nice length thanks to its density and smoothness.

Its elegance recalls its Margaux origins.

The finish is characterised

by pleasant freshness.

Bernard Burtschy – Le Figaro

The outcome is a wine characteristic of the Margaux appellation with finesse and power, fruit and spice, all without losing the property's harmony. This Bastide can be kept for over ten years and will work wonders with an entrecote grilled over vine shoots.

RECOMMENDED

DRINKING

2016 – 2030

OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese