

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



DATA SHEET

AURORE DE DAUZAC
2015
VINTAGE

CHÂTEAU DAUZAC
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AURORE DE DAUZAC

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Appellation: Margaux

Château: Aurore de Dauzac

Production area: 42 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: 30-35 years

Grape varieties on the property:

Cabernet Sauvignon 70% / Merlot 30%.

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

vat room. Fermentation in stainless steel vats with a cap crumbling system.

Fermentation temperature: 27°C/80.6°F

Malolactic: Yes

with racking based on tasting results.

Ageing potential: Expresses itself

best after 5 to 10 years,

can age for up to 15 to 20 years.

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Wine style: Aurore de Dauzac is vinified in the new vat room of Château Dauzac. Made with the utmost care, it expresses all the generosity of a Margaux wine with a rich and complex harmony.

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.

Ageing: For 12 months

Fining: With egg white

Blend: In progress

Consulting Enologist: Eric Boissenot

Technical Director: Philippe Roux

TASTING NOTES

Appearance: Deep, dense red

Nose: The expression of red fruits is delicate and precise

Palate: The attack is smooth and velvety. The mid-palate unfolds gradually, highlighting the quality of the precise tannins.

RECOMMENDED FOR

2019 – 2025

OUR SUGGESTIONS

- White meat
- Red meat
- Cheese