

# Aurore de Dauzac 2017

## *Appellation Margaux*

*The plot selection of 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.*

After a rather dry and sunny winter, the month of March was mild, causing the first vine leaves to appear very early.

The heavy spring frost in the Bordeaux region at the end of April spared all of Château Dauzac's vineyards with their bench of gravel located near a river. There were mild temperatures in May, with rapid and even flowering at the end of the month. The summer, with average temperatures, was marked by a water deficit. The first rainfalls in September were worrisome but once again, Château Dauzac's geographic location between a river and forest which causes air to flow through clouds limited rainfall during harvesting. The harvest was rapid: we started the Merlot on 14 September and ended the Cabernet Sauvignon on 4 October. The harvest was highly homogeneous with impressive maturity. Careful intra-plot selection work resulted in high-precision vinification.

### **Tasting notes:**

Appearance: garnet red with purple tints

Nose: delicate expression of slightly floral red fruit

Mouth: round and supple attack, very balanced and nicely concentrated with refined notes of black fruits. Good length on the palate that remains fresh.

### **Our suggestions:**

White meat, poultry, red meat, cheese

### **Ageing potential:**

Peak expression after 3 to 15 years, can be aged for 15 to 20 years.



**Blend :** 58% Cabernet Sauvignon, 42% Merlot

**Production of certified 100% VEGAN wine**

**Production area :** 42 hectares (104 acres)

**Soil type :** fine and sandy, gravelly hilltops

**Rooststock :** 101-14, Riparia Gloire and 3309

**Fertilizer :** Organic fertilization

**Planting density :** 10,000 vines/hectare

**Average vine age :** 35-40 years

**Grape varieties on the property :** 70% Cabernet Sauvignon, 30% Merlot

**Pruning system :** « Double Guyot » pruning with disbudding

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

**Vinification:** Use of gravity-flow vatting to supply the fermentation room. Fermentation in insulated and thermo-regulated wooden and stainless steel vats.

**Fermentation temperature :** 28°C (82,4°F)

**Malolactic :** Yes

**Finish :** with plant proteins if necessary

**Ageing :** 100% French oak barrels (including 65% new barrels) for 12 months with racking based on tasting results.

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