# CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855





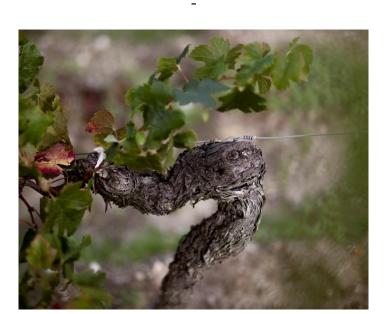
DATA SHEET

# AURORE DE DAUZAC 2015 VINTAGE

CHÂTEAU DAUZAC

33460 LABARDE - MARGAUX - FRANCE www.chateaudauzac.com +33(0)5 57 88 32 10

# AURORE DE DAUZAC 2015 VINTAGE



**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:  $27^{\circ}\text{C}/80.6^{\circ}\text{F}$ 

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.

### **2015 VINTAGE**

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

2019 - 2025

### **OUR SUGGESTIONS**

- White meat
- Red meat
- Cheese