

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET
CHÂTEAU DAUZAC
2001
VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC 2001 VINTAGE

Weather conditions for the 2001 vintage began with a particularly rainy winter.



Appellation: Margaux
Château: Château Dauzac
Production area: 42 hectares / 104 acres
Soil type: Deep gravel
Rootstock: 101-14, Riparia Gloire and 3309
Fertilizer: Organic fertilizer
Planting density: 10,000 vines per hectare
Average vine age: 25-30 years
Grape varieties on the property: Merlot 60% / Cabernet Sauvignon 40%
Pruning system: "Guyot double" pruning with disbudding
Harvest: By hand in small crates then sorted on tables before and after de-stemming
Fermentation: Fermenting room supplied by gravity-fed wine shed. Fermentation in thermo-regulated, stainless steel vats with a patented cap crumbling system
Fermentation temperature: 28°C / 82.4°F
Malolactic: Yes
Aging: 15 months in barrels (50-80% new depending on the vintage) with racking based on tasting results

Fining: With egg white
Aging potential: Peak expression between 5 and 10 years, to be aged for 15 to 20 years

2001 VINTAGE

Wine style: Rich and voluptuous
Weather: Weather conditions for the 2001 vintage began with a particularly rainy winter. From October 2000 to March 2001, precipitation reached 1,004mm—almost twice the average over the last twenty years and largely surpassing the yearly norm (886mm). In addition to abundant rainfall, the winter was fairly mild—+1.8°C on average. The mild winter temperatures incited a premature start for vine activity. April continued the previous months' mild weather trend, with rainfall at +58mm. Around April 20, temperatures dropped, threatening frost; however, the Dauzac vineyard was ultimately unaffected. Over the months of May and June, temperatures were higher than usual and rainfall 50% below the norm. Flowering, which began at the end of May, was fast and homogeneous.

The rain returned in July during which time 103mm were recorded—two times the norm—with cool temperatures for the first twenty days and a switch to hot, dry conditions in the last week. August was hot and moderately rainy. The ripening process was fairly slow to start due to the alternating rain and heat.
Blend: Cabernet Sauvignon 64% / Merlot 36%

Consulting enologist: Jacques Boissenot

TASTING NOTES

Appearance: A colorful, intense garnet
Nose: Toasty, roasted notes, great finesse, ripe fruits.
Mouth-feel: Concentrated, powerful, full-bodied, with round, full tannins and a delightful finish.

RECOMMENDED FOR:
2012-2025

OUR SUGGESTIONS:

- White meat
- Cheese
- Red meat
- Chocolate desserts