

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET  
CHÂTEAU DAUZAC  
2003  
VINTAGE

CHÂTEAU DAUZAC  
33460 LABARDE - MARGAUX - FRANCE  
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# CHÂTEAU DAUZAC

## 2003

### VINTAGE

A year of heat waves produced atypical wines.  
The vintage can be described as  
a new style with very expressive aromas.



**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:** Manual  
**Fermentation:** 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

#### 2003 VINTAGE

**Wine style:** Refined and elegant  
**Weather:** A year of heat waves produced atypical wines. The vintage can be described as a new style with very expressive aromas. The merlots suffered most from the intense heat making it necessary to harvest them early in order to save the freshness of the grapes.  
**Blend:** Cabernet Sauvignon 46%, Merlot 54%

**Consulting enologist:** Jacques Boissenot

#### TASTING NOTES

**Appearance:** A deep color with cherry-red reflections  
**Nose:** Powerful, with spicy notes of vanilla and liquorice, toasted and smoky with notes of plum to finish.  
**Mouth-feel:** Very well balanced, smooth tannins, an elegant wine to be enjoyed now and for the next 5 to 6 years.

**RECOMMENDED FOR:**  
2012-2020

#### OUR SUGGESTIONS:

- White meat
- Cheese
- Red meat
- Chocolate desserts