

CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

CHÂTEAU DAUZAC 2004 VINTAGE

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

CHÂTEAU DAUZAC

2004

VINTAGE

A wealth of tannins and infinite suppleness
make this wine an exquisite enigma. Powerful and delicate at the same time,
Dauzac wine never cheats, always astonishes and ages marvelously.



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: 27°C / 80.6°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 25 years

2004 VINTAGE

Wine style: Rich and powerful
Weather: This vintage follows a 2003 that brought a small harvest due to drought and high summer temperatures. In 2004, flowering brought surprising blossom fertility and grape size. The bud break began in April, but the vegetation did not develop due to the rain and cold. The month of July saw good sunshine and sparse rain, but a fairly normal temperature, save for a few spikes up to 32°C / 89.6°F at the end of the month. On the contrary, August brought heavy rainfall with little sunshine and fairly low temperatures. September was satisfactory with a good amount of sunshine and cool nights, which prevented any rot from setting in. The harvests began on September 24 and finished on October 16.
Blend: Cabernet Sauvignon 52%, Merlot 48%
Consulting enologist: Eric Boissenot

TASTING NOTES

Appearance: Dark, deep, garnet red—an intense color
Nose: An intense nose with notes of ripe fruit, cherry and a touch of violet. Spicy, grilled, toasty and chocolate notes are also present.
Mouth-feel: The attack is well rounded and smooth—this wine is supple and powerful. Flattering aromas such as prune are already emerging. The aromas in the nose are equally present on the palate: grilled, toasted, as well as red and black fruit notes. This is a warm and complex wine that is appreciated in its long-lasting finish. To be enjoyed now and for the next 10 years, even more so for those who appreciate mature wines.

RECOMMENDED FOR:

2012-2020

OUR SUGGESTIONS:

- White meat; pigeon
- Game
- Grilled red meat
- Cheese