

CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

CHÂTEAU DAUZAC 2005 VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC

2005

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
Harvests: By hand in small crates and 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: 16 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

2005 VINTAGE

Wine style: Bold and intense
Weather: Weather conditions were ideal in 2005 and produced a superb vintage for Bordeaux. Between winter and autumn, the weather was particularly dry for the region. Sunshine was abundant from the end of spring onward. Summer temperatures were high, but with no heat wave.
Blend: Cabernet Sauvignon 60%, Merlot 40%
Consulting enologist: Eric Boissenot

TASTING NOTES

Appearance: An intense, deep ruby color—almost black

Nose: An exceptionally powerful nose that has enchanted expert André Lurton—very focused on black fruit, black cherry and blackcurrant, but also possessing aromas contributed during the aging process: vanilla, tobacco and toasted bread.

Mouth-feel: The attack is well rounded and it is structured and balanced on the palate. This is a full-bodied, concentrated yet refined wine that hints at notes of mint and liquorice. The finish is long. For those who prefer strong wines, it can be enjoyed immediately; however, it is better to wait 2 to 3 years before tasting this excellent 2005 with grilled or stewed meat.

RECOMMENDED FOR:
2013-2030

OUR SUGGESTIONS:

- Game
- Cheese
- Red meat

RATING AND COMMENTS

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www.chateaudauzac.com



Decanter:

12/01/2009 - Rating: ●●●●●

Well constructed, the fruit is very pleasant. Robust, full-bodied, well structured with a nice, balanced acidity. A lack of elegance, but long lasting with class and quality.

La Revue du Vin de France:

Wine buyer's guide / Supplement to
Revue des Vins de France

09/01/2008 – Rating: 16.5/20

Supple and already harmonious. Has developed more body.

Gault et Millau:

04/01/2008 – Rating: 17/20

The property has belonged to the MAIF since 1988 and is now managed by Christine Lurton de Caix. The Lurton family excels in turning vineyards around and Dauzac is just another example. Though famous as the place where professor Charles Millardet created the Bordeaux mixture in 1863, the Château was not previously known for its wine. Significant investments were then made and the quality of the wine improved considerably. A delicacy among delicacies, the 2005—promising in first tastings—is a true delight, smooth with notes of violet, coffee, cherry and candied fruit.

Bettane et Desseauve:

2008 Guide to the Best Wines in France

04/01/2008 – Rating: 16.5/20

Though the 2005 lacked in first tastings, it has gained in virtue and structure after bottling.

The Wine Spectator:

03/01/2008 – Rating: 92/100

Dark and impressive color; aromas of crushed berries, notes of minerals and liquorice in a rich body, smooth tannins and long-lasting finish. Lively and well structured, the tannins are superb. To drink after 2012.

Le Point: 09/06/2007

Black fruit and chocolate, supple on the palate, voluptuous, very fruity, round, supple and silky. An accessible wine to be enjoyed now; well developed.

La Revue du Vin de France:

09/01/2007 – Rating: between 15.00 and 20

Bright fruit, great richness, very nice maturity and freshness. Very nice structure—the wine combines power and refinement.

La Revue du Vin de France:

06/01/2006 – Rating: ●●●●●

The Wine Advocate: 05/01/2006 –

Rating: from 90.00 to 92.00/100

For me, Dauzac has never placed the bar as high as they do now. Like most of its Margaux neighbors, this wine hit it big in 2005. Aromas of toasted bread, crushed stone, white flowers, blackcurrant and sugared cherries explode in the glass. Showing immense power, intensity and longevity as well as tannins that should be left to continue to soften, this is not a wine for those in search of instant gratification. It should stay in the cellar for at least 5-6 years and can be aged for 26 to 30 years. Yes, this is the best Dauzac ever produced! (Robert Parker)

The Wine Spectator: 05/01/2006 –

Rating: from 9.00 to 94.00/100

Superb aromas of gooseberry, raspberry and Indian spices. Full-bodied with refined tannins and a long-lasting finish. A very, very nice wine. The best this vineyard has ever produced. (James Suckling)

Decanter :

05/01/2006 – Rating: 17.5/20

Blackish-red, a marvelously aromatic nose with blackcurrant and violet, nice and seductive maturity, very flattering, almost sweet, explosive charm, delicious.