

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET  
CHÂTEAU DAUZAC  
2009  
VINTAGE

CHÂTEAU DAUZAC  
33460 LABARDE - MARGAUX - FRANCE  
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# CHÂTEAU DAUZAC

## 2009

### VINTAGE

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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 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:** 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

#### 2009 VINTAGE

**Wine style:** Bold and intense  
**Weather:** Though January and February were colder than usual, 2009 was still a very hot year (one of the hottest of the century). Sunshine was in great abundance. The summer months were particularly dry.  
**Blend:** Cabernet Sauvignon 64%, Merlot 36%  
**Consulting enologist:** Eric Boissenot

#### TASTING NOTES

**Appearance:** The purple color—with shades of ruby—is very dark, deep, and almost black.  
**Nose:** A nose that is immediately very intense, rich and indicative of the quality of the grape from the 2009 vintage. Ripe, black fruit mixes with

notes of chocolate, vanilla and spices. Soft scents of animal and leather emerge when it is agitated. The diversity of aromas is remarkable.  
**Mouth-feel:** This wine is immediately generous and smooth on the palate. The tannins are silky and surprisingly rich, creating an imposing yet perfectly balanced backbone. The aromas that emerge on the palate are as varied and intense as they are in the nose. Very ripe fruit, almost prune, easily stand up to the woody, smoky character that lengthens the taste for many seconds. It is certainly one of the best Dauzac ever produced. Its suppleness and harmony will make it enjoyable very soon and for many years with preserves, game or stewed poultry.

**RECOMMENDED FOR:**  
2015-2035

#### OUR SUGGESTIONS:

- White meat
- Game
- Cheese
- Red meat

# RATING AND COMMENTS

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**La Revue du Vin de France:**  
Special issue "The Ideal Cellar"  
11/01/2012 – Rating: 16.5/20  
Seductive and opulent, yet balanced, with a lovely fruit that is juicy and crisp on the palate, well supported by an acidic foundation.

**The Wine Guide from Wine & Business Club 2013 (Alain Marty)**  
11/01/2012 – Rating: 16/20

**Gilbert and Gaillard:**  
11/01/2012 – Rating: 91.00/100

**Sommeliers International:**  
10/01/2012  
Color: bright and shining purple.  
Nose: flattering, refined and very elegant, with red and black fruits, grilled flavor, mushrooms and spices. Mouth-feel: full-bodied and voluptuous, still fruity with a lovely woodiness. Pairing suggestions: rack of Pauillac lamb with crisp spring vegetables. Comments: a sure thing from this appellation.

**The Guide Hachette:**  
09/01/2012 – Rating: ●  
In this bottle, those faithful to this wine will be pleased to find the aromatic complexity that has become a trademark of the property. But its qualities don't

stop there. We also appreciate the balance between the aromas of a very ripe grape and toasted oak in the bouquet and its roundness and full-body on the palate, supported by harmonious, refined and silky tannins. Very promising, this Margaux is built to last; we'll start to enjoy it in four or five years.

**Terre de Vins:**  
07/01/2012 – Rating: 17/20  
Château Dauzac came under the care of the MAIF and is managed by Christine Lurton de Caix, daughter of André Lurton, a household name of Bordeaux winegrowing. Neighboring Siran, in the town of Labarde just south of the appellation, but classed in 1855, it cultivates 46 hectares to produce dense, colorful wines that have become consistently more refined in recent years. The 2010 vintage confirms this evolution, adhering ever more to the Margaux style. This is excellent value for money. Tasting notes: In the very smooth Margaux style with very full tannins, this full-bodied, charming wine seduces with its mature, straightforward personality. This Margaux lacks neither depth nor ambition. It will age nicely and perfectly accompany a bacon-roasted guinea fowl.

**Bettane et Desseauve:**  
Guide to the Best Wines of France  
01/15/2011 – Rating: 17/20  
The 2009 has a refined body and mature, smooth tannins. It is not an opulent wine, but it seduces with its distinction, without pretence.

**Gault et Millau :**  
06/01/2010 – Rating: 16/20  
With best intentions, this wine shows power and concentration to the detriment of refinement. Nevertheless, it has a very nice length and delivers plenty of spice and perfectly ripened fruit mid-palate with a persistent liquorice finish.

**The Wine Advocate:**  
06/01/2010 – Rating: from 88 to 90/100  
This Dauzac 2009 has even more fresh woodiness than most of its peers. With a dark, purplish-ruby colour, it is wide and rich with soft tannins, a full personality and a lot of spicy woodiness matched with fruity notes of blackcurrant and cherry. To be enjoyed for 20 to 25 years. (Tasted once). (Robert Parker)

**Vinifera: 06/01/2010 – Rating: from 89 to 91/100**

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**The Wine Spectator:**

04/15/2010 – Rating: from 90 to 93/100

Soft aromas of red berries and plum with a touch of grilled wood and coffee grains. Full-bodied, creamy tannins, a long finish, fruity, pleasant. Slightly short mid-palate.

(James Suckling)

**Jancisrobinson.com:**

04/15/2010 – Rating: 16.5/20

Very thick, rich, sweet with an almost tarry nose. An immense color that lines the glass. A real monster! Creamy, full, sweet. Unusual. Tasted alone with no food in the loudest bar possible, it will still get noticed. Fairly strong in alcohol. To drink between 2015-2027.

**Decanter:**

04/15/2010 – Rating: 17/20

Dark reddish-purple, excellent and aromatic cabernet/blackcurrant fruit,

nice maturity, sustained length, a good structure after a seductive attack, very pleasant. To drink 2014-22.

**The Wine Enthusiast:**

10/01/2012 – Rating: from 92 to 94/100

The woodiness blends well with the fresh blackcurrant and black fruit, delivering a wine that is as juicy as it is structured.

(Roger Voss)

**Bettane et Desseauve:**

**The Remarkable Wines...**

04/15/2010 – Rating: 17.5/20

A high quality product, perfectly situated between high grape maturity and respect for the freshness and refinement one expects from a great Margaux, particularly nice tannins, long, complete, in keeping with earlier vintages; but with the additional dimension

given by 2009. These wines have never been so good.

**La Revue du Vin de France:**

04.15.2010 – Rating: 16.5 to 17.5/20

Great success. The 2009 is made of 64% cabernet sauvignon, a higher amount than usual, which works very well for this vintage. With a nose of crushed black fruit, this wine delivers volume and a great wealth of maturity.

It is smooth on the palate, very greasy and with high alcohol content, well balanced by strong yet refined tannins.

**Le Point:**

04/15/2010 – Rating: 16.5/20

Fairly soft, rich, with heavy liquorice at the finish and a lot of volume. Good for drinking from 2015 on – Cellaring potential of 25 years.

(Jacques Dupont)