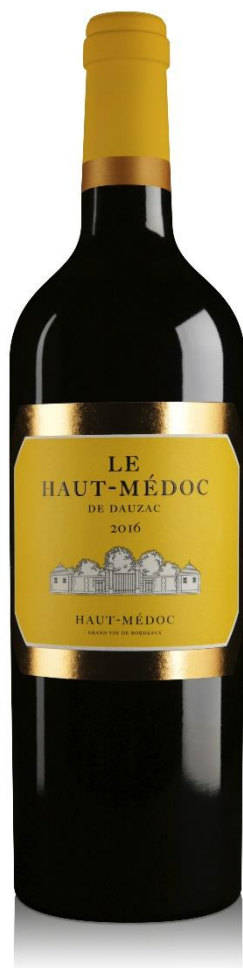


CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



TECHNICAL SHEET

LE HAUT-MÉDOC de DAUZAC

VINTAGE 2016

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Appellation : Haut-Médoc

Château : Le Haut-Médoc de Dauzac

Surface area of production : 2,90 hectares

Soil type : Deep gravel outcrops from the quaternary period.

Rootstocks : 101-14, Riparia Gloire et 3309

Fertilizer : Organic fertilizers

Planting density : 10 000 vines per hectare

Average age of the vines : 35-40 years

Grape varieties :

70% Cabernet Sauvignon, 30% Merlot

Vine training :

Double Guyot and disbudding

Harvest : By hand in small crates and sorting on tables before and after destemming.

Fermentation :

Use of gravity-flow vatting to supply the fermentation room. Fermentation in thermos-regulated stainless steel vats with a patented cap crumbling system.

Fermentation temperature 82,4°F (28°C)

Malolactic : Yes

Maturing process:

Traditional for 18 months with racking based in tasting results.

Fining : if needed with vegetable proteins

Wine 100% VEGAN

VINTAGE 2016

Wine style : This superb small 2,90 hectares vineyard in Haut-Médoc is given the same attention as the vineyards of Château Dauzac in terms of grape-growing and vinification. Its singular soil results in a complex wine where Cabernet Sauvignon fully expresses itself. This is an extremely well-balanced wine full of personality characterized by fruity and spicy noted.

Weather : The climate at the beginning of the year was oceanic; there was then a long period of sun and heat until September 13, when precipitation allowed the vines to reach full maturity. An Indian summer in October resulted in the longest harvest in the history of château Dauzac (21 days), enabling us to pick up the Merlot and Cabernet Sauvignon grapes at peak maturity. The 2016 vintage is extremely rich and precise without being excessive, revealing bright fruit and a dense and complex raw material. The high percentage of Cabernet Sauvignon in the blend gives it an exceptional acidity/alcohol balance that is an indication of a great vintage.

Blend :

65% Cabernet Sauvignon, 35% Merlot

TASTING NOTES

Appearance : Garnet red with purple tints.

Nose : a powerful slightly peppery and floral nose of red fruits.

Palate : a nice pairing of ripe fruits and elegants tannins. The mouth is very pleasantly balanced, suggesting that the wine will be delightful if tasted in two years.

AGING POTENTIAL

Peak expression between 4 and 7 years, can be aged for up to 15 years.

RECOMMENDED FOR

2018 – 2030

OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese

General Director : Laurent Fortin

Technical Director: Philippe Roux

Consulting oenologist : Eric Boissenot