

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET  
AURORE DE DAUZAC  
VINTAGE  
2013

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# AURORE DE DAUZAC

## VINTAGE

### 2013

**In the lifetime of a vineyard, certain vintages leave a lasting impression. The 2013 vintage will be a milestone in the story of mankind and a terroir.**



**Appellation :** Margaux

**Property :** Château Dauzac

**Production area :** 42,00 hectares

**Soil type :** deep gravel outcrops from The quaternary period

**Rootstock :** 101-14, Riparia Gloire and 3309

**Fertilizer :** Organic fertilization

**Planting density :** 10 000 vines Per hectare

**Average vine age :** 30-35 years

**Grape varieties on the property :** Cabernet Sauvignon 60 % / Merlot 40 %.

**Pruning system :** « Guyot double » Pruning with disbudding

**Harvest :** by hand in small crates and sorting on tables before and after De-stemming

**Fermentation :** use of gravity-flow Vatting to supply the fermentation Room. Fermentation in thermo-Regulated stainless steel vats with A patented cap crumbling system

**Fermentation temperature :** 27°C/80.6°F

**Malolactic :** yes

**Aging :** 12 months in barrels (20% new) With racking based on tasting Results

**Fining :** with egg white

**Aging potential :** peak expression Between 5 ans 10 years

To be aged for 15 to 20 years

#### VINTAGE 2013

**Wine style :** Aurore is elaborated in the new, state of the art, wine making facility of Château Dauzac. It's true sophisticated expression and complexity of the Margaux terroirs

**Weather :** the beginning of 2013 was influenced by the Atlantic ocean resulting in a somewhat late bud break. Flowering took place in unfavorable Conditions, resulting in a high level of grape shatter for the merlots, thus promising low yields.

The Cabernet Sauvignons benefited from a suitable climate, pointing to a high degree of uniformity. From early July, the climate warmed up, and in August, the weather was summer-like.

There was a high level of sunshine, providing good conditions for the grapes to reach maturity, primarily for the Cabernets.

Conditions in August and early September facilitated the synthesis of phenolic compounds (tannins and anthocyanins) thus resulting in high-quality grapes.

**Blend :** Cabernet Sauvignon 56 % / Merlot 44 %.

**Consulting enologist:** Eric Boissenot

#### TASTING NOTES

**Appearance :** deep cherry red

**Nose:** very nice fruit forward berries with spice and subtle undertone

**Palate :** very round and light tannins ample bouquet medium and well Balanded wood, a very sophisticated and harmonious berry finish

#### RECOMMENDED FOR

**2015 – 2025**

#### OUR SUGGESTIONS

- white meat
- red meat
- game
- Cheese