

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET
AURORE DE DAUZAC
VINTAGE
2014

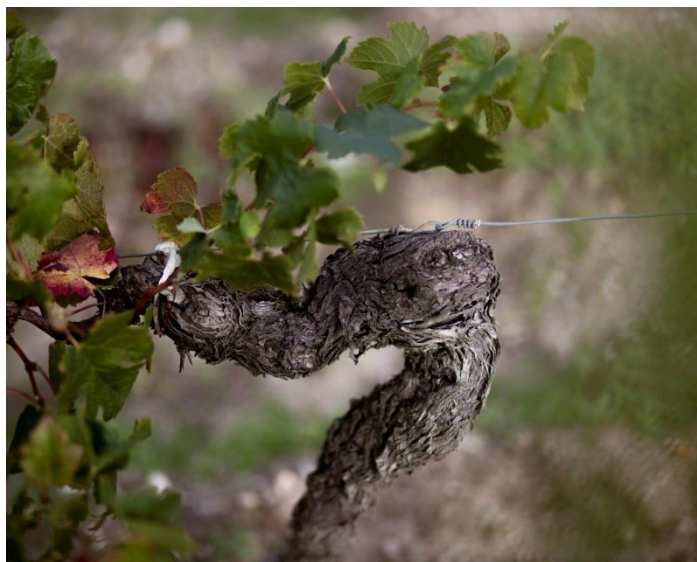
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AURORE DE DAUZAC

VINTAGE

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Appellation : Margaux

Château : Aurore de Dauzac

Production area : 42.hectares / 104 acres

Soil type : Deep gravel outcrops from the quaternary period.

Rootstock : 101-14, Riparia Gloire et 3309.

Fertilizer : biologic fertilisation.

Planting density : 10 000 vines per hectare.

Average vine age : 30-35 years.

Grape varieties on the property :

Cabernet Sauvignon 70 % / Merlot 30 %.

Pruning system : « Guyot double » 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 : 12 months in barrels with

Fining : with egg white.

Aging potential : Peak expression between 5 and 10 years, to be aged up to 15 and 20 years.

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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.

Weather : the year 2014 was characterized by an atypical Climate with a mild, rainy winter And an early spring with mild temperatures and cool nights. It was an early year similar to 1990 and other great vintage years. The Month of May was mixed with cool periods and 30°C. Flowering took place in good conditions with some Grape shatter for the merlots, promoting the aeration of the bunches. A disappointing summer with bad weather slowed down vine growth. The autumn was fabulous in September and October, it was dry and warm, the warmest on Record for 100 years, making possible to concentrate the grapes And achieve exceptional ripeness.

Blend : Cabernet Sauvignon 61 % / Merlot 39%

TASTING NOTES

Appearance : shiny ruby tone

Nose : offera nice bouquet of berries

Mouth : the beginning and Middle mouth are well constructed with soft like silk tannins, the finish is appetizing and long

RECOMMENDED FOR:
2017 – 2030

OUR SUGGESTIONS:

- White meat
- Red meat
- Game
- Cheese

Consulting enologist : Eric Boissenot.