

# Aurore de Dauzac 2016

## Appellation Margaux

*The plot selection of Aurore de Dauzac is vinified in the new vat room of Château Dauzac. Made with the utmost care, it expresses all the generosity of a Margaux wine with a rich and complex harmony.*

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.

### Tasting notes:

*Appearance:* dark garnet red with purple tints.

*Nose:* the expression of red fruits is delicate and precise.

*Mouth:* round and delicate attack, extremely balanced and concentrated with notes of refined black fruits. Nice length that remains fresh.

### Our suggestions:

White meat, poultry, red meat, cheese

### Ageing potential:

Peak expression after 5 to 10 years, can be aged for 15 to 20 years.



CEO: Laurent Fortin  
Technical Director: Philippe Roux  
Consulting Enologist: Eric Boissenot

**Blend :** 55% Cabernet Sauvignon, 45% Merlot

**Production of certified 100% VEGAN wine**

**Production area :** 42 hectares (104 acres)

**Soil type :** fine and sandy, gravelly hilltops

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

**Fertilizer :** Organic fertilization

**Planting density :** 10,000 vines/hectare

**Average vine age :** 35-40 years

**Grape varieties on the property :** 70% Cabernet Sauvignon, 30% Merlot

**Pruning system :** « Double Guyot » pruning with disbudding

**Harvest :** By hand in small crates and sorting on tables before and after de-stemming.

**Vinification:** Use of gravity-flow vatting to supply the fermentation room. Fermentation in insulated and thermo-regulated wooden and stainless steel vats.

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

**Malolactic :** Yes

**Finish :** with plant proteins if necessary

**Ageing :** 100% French oak barrels (including 65% new barrels) for 12 months with racking based on tasting results.

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