

# Bacchus de Dauzac 2016

## *Appellation Margaux*

A start to the year with an oceanic climate followed by a prolonged period of sunshine and warmth until September 13th, when rain-fall allowed the vine to complete its maturity. The Indian summer of October enabled us to carry out the longest harvest in Château Dauzac's history (21 days) and to harvest the Merlots and Cabernets Sauvignon at optimum ripeness. A very rich and precise vintage, without excess, featuring brilliant fruit and a dense and complex raw material. The significant proportion of Cabernet Sauvignon in the blend gives it an exceptional acid/alcohol balance, marking it as a great vintage.



**Blend:** 52% Cabernet Sauvignon, 48% Merlot

**Surface in production:** 42 hectares (104 acres)

**Soil type:** Gravelly hilltops dominated by clay

**Rootstocks:** 101-14, Riparia Gloire et 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 stainless steel vats. Fermentation temperature : 28°C (82,4°F)

**Malolactic:** Yes

**Finish:** With plant proteins if necessary

**Elelage :** During 15 months with racking according to the tasting of the wine.

Production of certified 100% VEGAN wine

### Tasting comments

**Appearance:** crimson red with purple highlights.

**Nose :** the fruity nose is enhanced by spices.

**Mouth :** the attack is full. You can immediately tell the breed of the wine balanced and complex. A chiselled Margaux with a lovely fresh finish.

### Our suggestions

White meat, poultry, red meat, game, cheese.

### Ageing potential

At its best between 4 and 7 years,  
to age until 15 years.



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