

CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

CHÂTEAU DAUZAC 2002 VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC

2002

VINTAGE

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Though October 2001 was hot, November
and December were cold. The first three months of 2002
were fairly hot and very dry.



Appellation: Margaux
Château: Château Dauzac
Production area: 42 hectares / 104 acres
Soil type: Deep gravel
Rootstock: 101-14, Riparia Gloire
and 3309
Fertilizer: Organic fertilizer
Planting density: 10,000 vines
per hectare
Average vine age: 25-30 years
Grape varieties on the property:
Merlot 60% / Cabernet Sauvignon 40%
Pruning system: "Guyot double"
pruning with disbudding
Harvest: Manual
Fermentation: Fermentation in thermo-
regulated, stainless steel vats with
a patented cap crumbling system
Fermentation temperature: 27°C / 80.6°F
Malolactic: Yes
Aging: 16 months in barrels (50-
80% new depending on the vintage)
with racking based on tasting results

Fining: With egg white
Aging potential: Peak expression
between 5 and 10 years, to be aged
for 15 to 20 years

2002 VINTAGE

Wine style: Structured and lively
Weather: Though October 2001
was hot, November and December
were cold. The first three
months of 2002 were fairly
hot and very dry.
The bud break came early thanks
to mild conditions in the beginning
of the year and was generalized
by the last week of March. Sprouting
was abundant and required significant
thinning, therefore promising
a respectable harvest.
Blend: Cabernet Sauvignon 64%,
Merlot 36%
Consulting enologist: Jacques
Boissenot

TASTING NOTES

Appearance: Ruby-colored, Dauzac
2002 is now entering its mature phase
Nose: A nose with caramel, black fruit,
leather and smoke that develops
gently and slowly in the glass
Mouth-feel: Utterly refined.
It is smooth with a supple attack.
Its aromas of cooked fruits
and smoke are delicious. Plum
and undergrowth combine with
the flavor of liquorice stick for
the finish. With notes of nuts and curry,
it is already remarkable.

RECOMMENDED FOR:
2012-2025

OUR SUGGESTIONS:

- White meat
- Cheese
- Red meat
- Chocolate desserts