

CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

CHÂTEAU DAUZAC 2003 VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC

2003

VINTAGE

—
A year of heat waves produced atypical wines.
The vintage can be described as
a new style with very expressive aromas.



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: 28°C / 82.4°F

Malolactic: Yes
Aging: 15 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

2003 VINTAGE

Wine style: Refined and elegant
Weather: A year of heat waves produced atypical wines. The vintage can be described as a new style with very expressive aromas. The merlots suffered most from the intense heat making it necessary to harvest them early in order to save the freshness of the grapes.
Blend: Cabernet Sauvignon 46%, Merlot 54%

Consulting enologist: Jacques Boissenot

TASTING NOTES

Appearance: A deep color with cherry-red reflections
Nose: Powerful, with spicy notes of vanilla and liquorice, toasted and smoky with notes of plum to finish.
Mouth-feel: Very well balanced, smooth tannins, an elegant wine to be enjoyed now and for the next 5 to 6 years.

RECOMMENDED FOR:
2012-2020

OUR SUGGESTIONS:

- White meat
- Cheese
- Red meat
- Chocolate desserts