

CHÂTEAU DAUZAC

MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

CHÂTEAU DAUZAC

2007

VINTAGE

CHÂTEAU DAUZAC
33460 LABARDE - MARGAUX - FRANCE
www.chateaudauzac.com
+33(0)5 57 88 32 10

CHÂTEAU DAUZAC

2007

VINTAGE

A wealth of tannins and infinite suppleness
make this wine an exquisite enigma. Powerful and delicate at the same time,
Dauzac wine never cheats, always astonishes and ages marvelously.



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: By hand in small crates and 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: 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 8 and 10 years, to be aged for 15 to 20 years

2007 VINTAGE

Wine style: Full-bodied and complex
Weather: With cool and humid conditions from May to August, 2007 was not particularly favorable for ripening across the red grape varieties. However, an ideal September—both hot and relatively dry—allowed us to extend the harvest period in order to obtain a perfect maturity.
Blend: Cabernet Sauvignon 57% / Merlot 43%

Consulting enologist: Eric Boissenot

TASTING NOTES

Appearance: The wine is dark and deep in the glass

Nose: In 2007, Dauzac shows the full range of its aromas. Leather, grilling, ripe fruit, coffee, tobacco, mocha and black fruit come together in a delicate blend.

Mouth-feel: This wine is opulent from the moment it hits the palate. A direct attack carried by notes of blackberry, blackcurrant and vanilla is testimony to its youth as well as its very promising future. It has an excellent, distinguished structure. Chocolate flavor carries it through to a long-lasting finish. It will be wonderful with red meat or game in 3 to 4 years.

RECOMMENDED FOR:
2012-2025

OUR SUGGESTIONS

- White meat
- Game
- Cheese
- Red meat

RATING AND COMMENTS

—
www.chateaudauzac.com



Gala Gourmand: 12/01/2012

A very dark color with a nose characterized by red fruit and cedar, a good attack with strong fruit and just the right amount of vanilla, a straightforward and skilfully structured follow-through. An affordable Cru Classé that unites refinement and power and that will be easily paired with Christmas capon or roasted lamb.

The Wine Guide from Wine & Business-Club 2013 (Alain Marty)
11/01/2012 – Rating: 16/20

Bettane et Desseauve:
Guide to the Best Wines of France
01/15/2011 – Rating: 15.5/20
The 2007 is more tender and immediate—it should be drunk quickly.

La Revue du Vin de France:
09/03/2010 – Rating: 15.5/20
A slightly diminished, yet refined nose. A nice energy on the palate with intensity and a solid minerality. A long wine.

The Guide Hachette:
09/02/2010 – Rating: ●●
A lovely, gravely soil, vines typical of the Medoc, good maintenance (particularly the harvest in crates) and careful work performed in the

wine shed explain the consistency of this wine. This is confirmed once again with this brilliant ruby 2007 that expresses subtle scents of black fruit accented with a touch of toasted bread. These same aromas are present on the palate where they combine with full tannins to create a supple, balanced and fairly voluptuous ensemble. Nevertheless, two or three more years' aging will be worth the wait.

Bettane et Desseauve:
The Great Guide to the Wines of France
09/01/2010 – Rating: 16.5/20
A splendid color, a full-bodied texture—rare in a Margaux 2007—plentiful vitality and complexity, extremely well made. 2015-2022.

The Wine Enthusiast:
Wine Buyer's Guide
04/01/2010 – Rating: 87.00/100
Full-bodied, fruity and refined.

Gilbert and Gaillard:
06/30/2009 – Rating: 95.00/100
A rather solid garnet color. A very spicy nose – cinnamon and sweet spices. Full-bodied, silky and expressive on the palate. A very nice bottle that is steadily improving.

La Revue du vin de France:
Wine Buyer's Guide
09/01/2009 – Rating: 16.5/20
Well structured and dense.

L'Express: 07/01/2008
Special Issue / Buying Guide from Bettane et Desseauve – A precise and spicy nose, more than the average body, firm texture, very open tannins, a very well-made wine, as usual, and which should become considerably finer with aging in high-quality oak barrels.

La Revue du vin de France:
06/01/2008 – Rating: from 15 to 16/20
A great success.

Vinifera:
06/01/2008 – Rating: ●●●●●
A solid color. Very noticeable woodiness in the nose. Red fruits. Little intensity. Flavor that spreads then disappears on the palate. Fluid with no sap. Finishes on notes of cherry and carefully extracted tannins. Its best assets are pulp and texture, but it lacks a bit of depth.

The Wine Spectator:
04/01/2008 –
Rating: 86.00 to 89.00/100
A good wine from this vintage, fairly structured to structured, silky tannins and a fairly long finish.
(James Suckling)