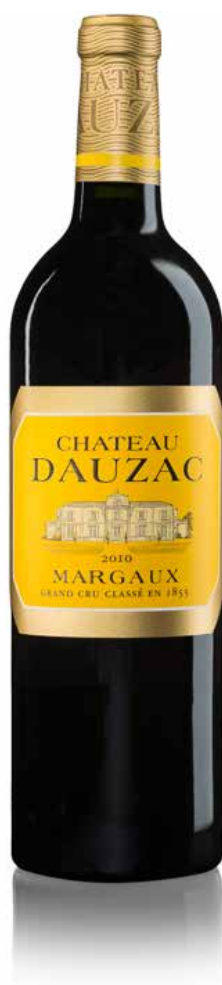


# CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

## CHÂTEAU DAUZAC 2010 VINTAGE

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

# CHÂTEAU DAUZAC

## 2010

## VINTAGE

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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:** 30-35 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 5 and 10 years, to be aged for 15 to 20 years

### 2010 VINTAGE

**Wine style:** Bold and intense  
**Weather:** Winter was harsh (with numerous frosts) and spring was fairly cool. Sunshine was abundant throughout 2010. The period from June 21st to the end of September was consistently dry, which proved beneficial to the vines.  
**Blend:** Cabernet Sauvignon 65%, Merlot 35%  
**Consulting enologist:** Eric Boissenot

### TASTING NOTES

**Appearance:** Today, Dauzac's wine is a perfect example of a Margaux,

thanks to the efforts of its production team. The 2010 vintage boasts a deep and dense ruby colour.

**Nose:** Its already voluptuous and powerful bouquet of mocha and forest fruits is communicated through delicious flavors in its attack.

**Mouth-feel:** Next come harmony and balance with savory notes (vanilla, coffee, chocolate), all the trademarks of great wines. The smooth, almost endless finish allows lengthy cellaring. This wine will improve remarkably over time to be the perfect accompaniment to pheasant in pastry or roast beef with porcini mushrooms.

**RECOMMENDED FOR:**  
2015-2030

### OUR SUGGESTIONS:

- White meat
- Game
- Cheese
- Red meat

# RATING AND COMMENTS

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[www.chateaudauzac.com](http://www.chateaudauzac.com)



**Gault et Millau:**

**06/01/2013 – Rating: 18/20**

Special issue “The Ideal Cellar”—Seductive. It is one of the great improvements. With violet and blueberry, it is a delicacy with a savory taste that is both acidic and voluptuous (pralines, spices...) It has lovely body and a certain behavior that will soften to reveal even more charm.

**The Wine Enthusiast:**

**01/02/2013 – Rating: 93/100**

Dauzac, a vineyard located in the southern part of the Margaux region, produced an austere wine with impressive tannins in 2010. It is not without charm, however, and will most certainly develop a nice structure over the next few years. Give this dense wine time.

**Terre de Vins :**

**11/01/2012 – Rating: 17/20**

Château Dauzac came under the care of the MAIF and is managed by

Christine Lurton de Caix, daughter of André Lurton, a household name of Bordeaux winegrowing. Neighboring Siran, in the town of Labarde just south of the appellation, but classed in 1855, it cultivates 46 hectares to produce dense, colorful wines that have become consistently more refined in recent years. The 2010 vintage confirms this evolution, adhering ever more to the Margaux style. This is excellent value for money. Tasting notes: In the very smooth Margaux style with very full tannins, this full-bodied, charming wine seduces with its mature, straightforward personality. This Margaux lacks neither depth nor ambition. It will age nicely and perfectly accompany a bacon-roasted guinea fowl.

**Bettane et Desseauve:**

**07/01/2011 – Rating: 16/20**

Very strong color, very dense structure, strong alcohol content, firm tannins, more impressive than it is seductive, necessitates lengthy cellaring.

**The Wine Advocate:**

**05/01/2011 –**

**Rating: from 89 to 91/100**

A blend of 66% Cabernet Sauvignon and 34% Merlot, aged in new barrels for 70%, this Dauzac 2010 has a classic nose that reminds me of Brane-Cantenac or Tertre thanks to notes of blackberry leaves, undergrowth and a hint of tobacco. It is fairly structured on the palate, with ripe tannins, both hearty and well-knit, structure—certainly the most intense Dauzac in recent years, but completely precise. It deserves to be cellared for 5-6 more years. A classic Margaux. Tasted in April 2011. (Neal Martin)

**Le Point:**

**05/01/2011 – Rating: 16/20**

Nice nose, very fruity, red fruit, raspberry, tender on the palate, more stretched, long, nice reach, the cabernet stretches the wine—to be cellared 20 years. (Jacques Dupont)

# RATING AND COMMENTS

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**La Revue du Vin de France:**

**04/28/2011 – Rating: from 16.5 to 17.5/20**

“Coulure” (shattering) limited the yield, which was at 44hl/ha in 2010. The blending of the first wine makes room for the cabernet sauvignon (66%). The wine has a straightforward profile, structure on the palate with acidic notes at the finish and a slight touch of mint. The tannins are strong, but mature and silky. This is a nice, medium-bodied, classic Margaux that will evolve nicely.

**Jancisrobinson.com:**

**Primeurs 2010**

**04/18/2011 – Rating: 17.5/20**

Very dark. A particularly lively

freshness in the nose. Then great opulence. Really marvelous, it lacks almost nothing. A few dry tannins at the finish, but also a lot of taste—everything needed to make a great wine. And what a nice surprise it would be to find out that it is fairly affordable! (Undoubtedly the best Dauzac I have ever tasted.) Drink between 2020-2030.

**The Wine Enthusiast:**

**04/12/2011 – Rating: from 93 to 95/100**

Enormous, juicy fruit with huge waves of perfectly ripened blackberry that envelop tannins which dry it out and give it firmness. An impressive structure.

(Roger Voss)

**The Wine Spectator:**

**04/12/2011 – Rating: from 90 to 93/100**

A pure style, shining, with aromas of gooseberry, raspberry and blackberry mixed with full notes of violet and voluptuous spices. The finish is long, silky and with latent power. Delicious.  
(James Molesworth)

**Decanter :**

**04/11/2011 – Rating: 17/20**

Excellent expression of an earthy Cabernet, but elegant, nice structure and length, fairly rich, with well balanced tannins, promising. Drink between 2017-30.