

# CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

## CHÂTEAU DAUZAC 2011 VINTAGE

CHÂTEAU DAUZAC  
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# CHÂTEAU DAUZAC

## 2011

## 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

### 2011 VINTAGE

**Wine style:** Bold and intense  
**Weather:** From February to June, temperatures were largely higher than the average and rainfall significantly less than the usual amount. Drought conditions were observed at the end of spring.  
**Blend:** Cabernet Sauvignon 65%, Merlot 35%  
**Consulting enologist:** Eric Boissenot

### TASTING NOTES

**Appearance:** A very deep purple that corresponds to the great wines that Château Dauzac has produced in the last few years.

**Nose:** One immediately notices the power of its aromas that are rich with promise. Today, Dauzac joins the powerhouses of the appellation, and the density of this vintage will put it directly in the light in four to five years, after the first phase of aging in bottles. Made to last, it will maintain its aromatic complexity (grilled, liquorice) which is noticeable today.  
**Mouth-feel:** The tannic structure is full and powerful with a well-mastered woodiness. The perfect balance will make this Cru Classé accessible very soon. Ideally, it will be paired with grilled red meat. One could also serve it with roasted duckling or a capon in sauce...

**RECOMMENDED FOR:**  
2016-2026

**OUR SUGGESTIONS:**  
- White meat  
- Game, vegetables and cheese  
- Mixed salads  
- Red meat

# RATING AND COMMENTS

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



**Bettane et Desseauve:**

**2014 Guide to the Wines of France**

**09/01/2013 – Rating: 16.5/20**

Rather strict and tight, well structured on the palate, a great deal of integrity, a style more of a classic Medoc than a Margaux.

**Bettane et Desseauve:**

**2013 Guide to the Wines of France**

**09/01/2012 – Rating: from 15.00 to 16.00/20**

Well structured, less nuanced than others, firm tannins, not sufficiently refined as yet, which is not a problem for a wine that has just begun to age, and that is definitely the extent of such early tastings.

**Gilbert and Gaillard:**

**07/01/2012 – Rating: 90.00/100**

Intense garnet. A nose of ripe red fruits (raspberry, cherry). Opulent, powerful, the attack is warm and soft. A good extraction of tannins, robust with a tight finish. Notes of liquorice and ripe plum.

**La Revue du Vin de France: 05/01/2012 – Rating: from 15.00 to 16.00/20**

The 2011 has a nice density, smooth and silky. The wine, which favors

the cabernet grapes in the final blend, increases in density without losing its refinement. Nice finish.

**Jancisrobinson.com :**

**05/01/2012 – Rating: 15.5/20**

Dark, cherry red. A nose with black fruit that is not yet very expressive but certainly ripe. Fairly dry on the palate, the tannins are slightly mealy and prevent the wine from flowing freely at the finish. Drink between 2017-2027.

**Julia Harding MW**

**04/19/2012 – Rating: 15.5/20**

Dark, cherry red. A nose with black fruit that is not yet very expressive but certainly ripe. Fairly dry on the palate, the tannins are slightly mealy and prevent the wine from flowing freely at the finish. Drink between 2017-2027.

**The Wine Spectator:**

**04/01/2012 –**

**Rating: from 89.00 to 92.00/100**

Vigorous and well-defined, clear notes of Damas plum, Linz tart and sweet spices. The finish is muscled and grilled, yet underpinned by

a perfectly suitable structure.  
(James Molesworth)

**The Wine Enthusiast:**

**04/01/2012 –**

**Rating: from 89.00 to 91.00/100**

A light attack goes on to reveal firm, even austere, tannins that open onto rich notes of blackberry. This dark intensity foretells a significant aging potential for a wine that will keep a straight face.  
(Roger Voss)

**Decanter:**

**04/01/2012 – Rating: 16.5/20 ●●●●●●**

Ripe blackcurrant, good concentration, robust and slightly rustic but with very good definition and potential. Drink between 2015-2025.

**Tast:**

**04/01/2012 –**

**Rating: from 15.00 to 16.00/20**

Well structured, less nuanced than others, firm tannins, not sufficiently refined as yet, which is not a problem for a wine that has just begun to age, and that is definitely the extent of such early tastings.