

# CHÂTEAU DAUZAC

## MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

# CHÂTEAU DAUZAC

## 2013

## VINTAGE

CHÂTEAU DAUZAC  
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## 2013

## VINTAGE

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In the lifetime of a vineyard, certain vintages leave a lasting impression. The 2013 vintage will be a milestone in the story of mankind and a terroir.



**Appellation:** Margaux

**Château:** Château Dauzac

**Production area:** 42.00 hectares / 104.00 acres

**Soil type:** Deep gravel outcrops from the quaternary period

**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 then 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

### 2013 VINTAGE

**Wine style:** Elegant and complex

**Weather:** 2013 began under the influence of the Atlantic climate, resulting in a later bud break.

Blossoming occurred in less than ideal conditions causing heavy "coulture" in the merlot grapes and consequently a smaller yield. The cabernet sauvignon benefited from suitable conditions, promising good homogeneity.

The weather warmed back up at the beginning of July with summer conditions arriving in August.

Consistent sunshine facilitated very satisfying ripening, particularly in the cabernet grapes. Favorable conditions in August and at the beginning of September encouraged

the vines' synthesis of phenolic compounds (tannins and anthocyanins) and production of high quality grapes.

**Blend:** Cabernet Sauvignon 70%, Merlot 30%

**Consulting enologist:** Eric Boissenot

### TASTING NOTES

**Appearance:** A bright red with glints of garnet

**Nose:** Fruity with notes of blackcurrant and mocha

**Mouth-feel:** Full-bodied with smooth tannins, concentrated and lively with an inviting aroma and delightful freshness. A fine wine, both precise and elegant, with the mineral endnote often attributed to the quality of cabernet sauvignon.

### RECOMMENDED FOR:

2017-2030

### OUR SUGGESTIONS:

- White meat
- Red meat
- Game
- Cheese