

Château Dauzac 2016

Margaux Appellation, Grand Cru Classé - 1855

Extremely rich and precise without being excessive...

The climate at the beginning of the year was oceanic; there was then a long period of sun and heat until September 13, when precipitation allowed the vines to reach full maturity. An Indian summer in October resulted in the longest harvest in the history of Château Dauzac (21 days), enabling us to pick the Merlot and Cabernet Sauvignon grapes at peak maturity.

Tasting comments

The 2016 vintage is extremely rich and precise without being excessive, revealing bright fruit and a dense and complex raw material. The high percentage of Cabernet Sauvignon in the blend gives it an exceptional acidity/alcohol balance that is an indication of a great vintage.

Our suggestions

White meat, poultry, red meat, game, cheese.

Ageing potential

At its best between 5 and 10 years of age, can keep up to 15-25 years.



CEO: Laurent Fortin
Technical Manager: Philippe Roux
Consultant Oenologist: Eric Boissenot

Blend: 71% Cabernet Sauvignon, 29% Merlot

Growing surface area: 42 hectares (104 acres)

Soil type: deep, gravelly hilltops

Rootstocks: 101-14, Riparia Gloire and 3309 Fertiliser: organic

Plant density: 10,000 vine stocks per hectare

Average age of vines: 35-40 yrs. old

Estate varietal planting: 70% Cabernet Sauvignon, 30% Merlot

Type of pruning: double Guyot system with de-budding

Harvesting: by hand in small bins and table sorting before and after destemming

Vinification: use of a gravity-flow cellar to supply the fermenting room

Fermentation: in wooden casks with dual transparent staves having allowed us to rethink our method of pumping-over and optimise macerations.

Fermentation temperature: 28°C

Malolactic: yes

Fining: if needed, with plant proteins

Ageing: 100% in French oak barrels (of which 68% are new) for 15 months with racking, depending on tasting results

100%-VEGAN certified wine production

CHATEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855

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Tasting notes

JAMES SUCKLING.COM 

92-93/100

« Tight and chewy with polished tannins and an extremely deep and dense center palate of fruit. Minerally and intense.

A nice follow-up after the excellent 2015. »

Wine Spectator

89-92/100

« There's nice intensity here with a beam of cassis and cherry preserves racing through. Flecked with light anise and bay notes. Fresh acidity is nicely embedded on the finish. A restrained style and sneakily long.»

Decanter

93/100

« Tucked into the southern tip of the Margaux appellation in the commune of Labarde, home to Dauzac, Siran and Giscours... »


WINE ADVOCATE

« The 2016 Dauzac is a blend of 71% Cabernet Sauvignon and 29% Merlot picked at 45 hectoliters per hectare, picked 13 September and over the next: 21 days, which is the longest ever at the property according to estate manager Laurent Fortin. The bouquet is tightly wound at first. Then gently unfolds to reveal blackberry, briary, pressed flowers and light minty aromas. The palate is medium-bodied with crisp tannin on the entry, quite firm in my mouth at first, but there is plenty of fresh, predominantly black fruit locked into this Margaux. It is linear with a grippy finish. This is a strong follow-up to the 2015, perhaps without the same flair as the previous vintage, but I am certain that will « loosen its tie » during élevage. »

Robert Parker
Neal Martin