

D de DAUZAC 2015

Bordeaux

Rich and generous Bordeaux blend

The climate at the beginning of the year was oceanic; there was then a long period of sun and heat until 13 September, when precipitation allowed the vines to reach full maturity. An Indian summer in October resulted in the longest harvest in the history of Bordeaux wines, enabling us to pick the Merlot and Cabernet Sauvignon grapes at peak maturity. The 2015 vintage is extremely rich and precise without being excessive, revealing bright fruit and a complex raw material. The high percentage of Cabernet Sauvignon in this Bordeaux blend gives it an exceptional acidity/alcohol balance that is an indication of a great vintage.



Appellation : Bordeaux

Blending: Cabernet Sauvignon 55 % / Merlot 45%

Production : 300 000 bouteilles

Sole type : Clay gravel

Rootstock : 101-14, 3309 420A & gravessac

Pruning system : «Guyot double» pruning

Fermentation : Steel and stainless steel vats

Malolactique : yes

Elevage : Vats & barrels

Tasting notes

Appearance : Bright red with ruby highlights.

Nose : Fresh and delicate ripe fruits with spicy notes.

Mouth : The blend of Cabernet Sauvignon and Merlot makes this a nicely balanced wine that is full-bodied and delicate in the mouth. The smooth and refined tannins are in keeping with the spirit of the greatest Bordeaux wines with a generous finish.

Our suggestions

White meat, poultry, red meat, cheese, vegan dishes.

Ageing
2017/2021

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