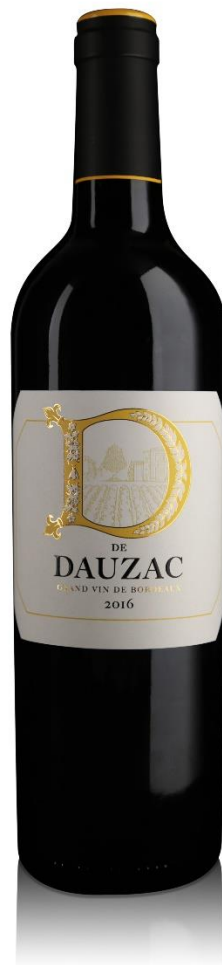


CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



TECHNICAL SHEET
D de DAUZAC
2016
VINTAGE

CHÂTEAU DAUZAC
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D de DAUZAC

2016

VINTAGE



Appellation: Bordeaux

Château: D de Dausac

Production: 300,000 bottles

Soil type: Clay gravel

Rootstock : 101-14, 3309
420A and Gravessac

Pruning system: “Double Guyot”
pruning

Fermentation: Steel and stainless steel
vats

Malolactic: Yes

Ageing: Vats and barrels

100% VEGAN

2016 VINTAGE

Wine style: Lightly fruity and spicy, to be enjoyed with friends.

Weather: 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 2016 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.

Blend:
Cabernet Sauvignon 56% / Merlot 44%.

TASTING NOTES

Appearance: Bright red with ruby highlights.

Nose: Fresh and delicate ripe fruits with spicy notes.

Palate: 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.

RECOMMENDED FOR 2017/2021

OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese