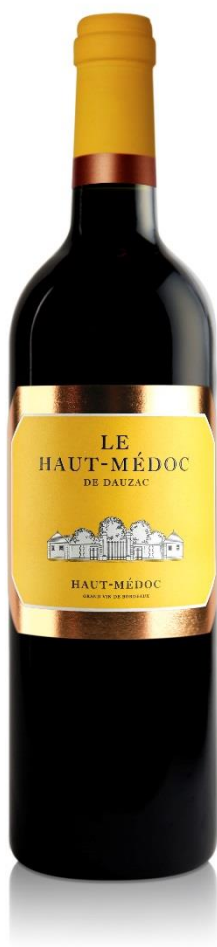


# CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



DATA SHEET

## LE HAUT-MÉDOC DE DAUZAC 2014 VINTAGE

CHÂTEAU DAUZAC  
33460 LABARDE - MARGAUX - FRANCE  
[www.chateaudauzac.com](http://www.chateaudauzac.com)  
+33(0)5 57 88 32 10

# LE HAUT-MÉDOC DE DAUZAC

## 2014 VINTAGE

-



**Appellation:** Haut-Médoc

**Château:** Le Haut-Médoc de Dauzac

**Production area:** 2.90 hectares (7 acres)

**Soil type:** Deep gravel outcrops from the Quaternary Period.

**Rootstock:** 101-14, Riparia Gloire and 3309.

**Fertilizer:** Organic fertilization. Planting density: 10,000 vines per hectare.

**Average vine age:** 35-40 ans.

**Grape varieties on the property:** Cabernet Sauvignon 68% / Merlot 32%.

**Pruning system:** "Double Guyot" pruning with disbudding.

**Harvest:** By hand in small crates and sorting on tables before and after de-stemming.

**Fermentation:** Use of gravity-flow vatting to supply the fermentation room. Fermentation in thermo-regulated stainless steel vats with a patented cap crumbling system.

Fermentation temperature: 28°C/82.4°F.

**Malolactic:** Yes.

**Ageing:** For 18 months with racking based on tasting results.

**Fining:** With egg white.

Ageing potential: Peak expression between 5 and 10 years, can be aged for 15 to 20 years.

### 2014 VINTAGE

**Wine style:** This superb small 2.90-hectare vineyard in Haut-Médoc is given the same attention as the vineyards of Château Dauzac in terms of grape-growing and vinification.

Its singular soil results in a complex wine where Cabernet Sauvignon fully expresses itself. This is an extremely well-balanced wine full of personality characterized by fruity and spicy notes.

**Weather:** An atypical climate with a mild, rainy winter and an early spring with mild temperatures and cool nights. The month of May was mixed with cool periods and 30°C temperatures. Flowering took place in good conditions with some grape shatter for the Merlots, promoting the aeration of the bunches. A disappointing summer with bad weather slowed down vine growth. The autumn was fabulous; it was dry and warm - the warmest on record for 100 years - making it possible to concentrate the grapes and achieve exceptional ripeness. We were able to harvest a nice volume of grapes with peace of mind.

**Blend:** Cabernet Sauvignon 61% / Merlot 39%.

**Consulting Enologist:** Eric Boissenot

### TASTING NOTES

**Appearance:** garnet red with purple tints

**Nose:** A powerful slightly peppery and floral nose of red fruits

**Palate:** A nice pairing of ripe fruits and elegant tannins.

The mouth is very pleasantly balanced, suggesting that the wine will be delightful if tasted in two years.

### RECOMMENDED FOR

**2018 – 2030**

### OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese