

CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



DATA SHEET

LE HAUT MEDOC DE DAUZAC 2015 VINTAGE

CHÂTEAU DAUZAC
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LE HAUT MEDOC DE DAUZAC

2015 VINTAGE

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Appellation: Margaux

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: 30-35 years.

Grape varieties on the property: Cabernet Sauvignon 70% / Merlot 30%.

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 stainless steel vats with a cap crumbling system. Fermentation temperature: 27°C/80.6°F.

Malolactic: Yes.

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

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

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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.

Weather: The summer heat gave way to the brightness of September, leaving behind the memory of very homogeneous flowering and a dry, temperate summer, promising a great vintage. Light rain in August and mid-September restored a healthy glow to the leaves, thus allowing the grapes to become packed with aromas, tannins, sugars and anthocyanins.

Fining: With egg white.

Blend: Cabernet Sauvignon 66% - Merlot 34% .

Consulting Enologist: Eric Boissenot

Technical Director: Philippe Roux

TASTING NOTES

Appearance: Purplish red with violet tints

Nose: A bouquet of red fruits with mocha notes

Palate: A fresh attack with red fruits and liveliness providing elegant freshness. The finish features licorice aromas with precise tannins guaranteeing a nicely developed wine.

RECOMMENDED FOR 2017 – 2027

OUR SUGGESTIONS

- White meat
- Red meat
- Cheese