

Labastide Dauzac 2016

Appellation Margaux

Elegant et aromatic...

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 up 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 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.

Tasting notes

Appearance: purplish red with purple tints.

Nose: the fruity nose is underlined by spices.

Mouth: the attack is full, immediately conveying the pedigree of this balanced, complex wine. A precise Margaux with a fresh finish.

Our suggestions

White meat, poultry, red meat, game, cheese

Ageing potential

Peak expression after 4 to 7 years, can be aged up to 15 years.



Blend : 52% Cabernet Sauvignon, 48% Merlot

Production area : 42 hectares (104 acres)

Soil type : gravelly hilltops, predominantly clayey

Rooststock : 101-14, Riparia Gloire and 3309

Fertilizer : Organic fertilization

Planting density : 10,000 vines/hectare

Average vine age : 35-40 years

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

Pruning system : « Double Guyot » pruning with disbudding

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

Vinification: Use of gravity-flow vatting to supply the fermentation room. Fermentation in thermo-regulated stainless steel vats.

Fermentation temperature : 28°C (82,4°F)

Malolactic : Yes

Finish : with plant proteins if necessary

Ageing : traditional for 18 months with racking based on tasting results.

Production of certified 100% VEGAN wine

CEO: Laurent Fortin
Technical director : Philippe Roux
Consulting oenologist : Eric Boissenot

www.chateaudauzac.com
+33(0)5 57 88 32 10
contact@chateaudauzac.com

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855

