

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET
AURORE DE DAUZAC
VINTAGE
2013

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AURORE DE DAUZAC

VINTAGE

2013

In the lifetime of a vineyard, certain vintages leave a lasting impression. The 2013 vintage will be a milestone in the story of mankind and a terroir.



Appellation : Margaux

Property : Château Dauzac

Production area : 42,00 hectares

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 60 % / Merlot 40 %.

Pruning system : « Guyot double » 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 : 27°C/80.6°F

Malolactic : yes

Aging : 12 months in barrels (20% new) With racking based on tasting Results

Fining : with egg white

Aging potential : peak expression Between 5 ans 10 years To be aged for 15 to 20 years

VINTAGE 2013

Wine style : Aurore is elaborated in the new, state of the art, wine making facility of Château Dauzac. It's true sophisticated expression and complexity of the Margaux terroirs

Weather : the beginning of 2013 was influenced by the Atlantic ocean resulting in a somewhat late bud break. Flowering took place in unfavorable Conditions, resulting in a high level of grape shatter for the merlots, thus promising low yields.

The Cabernet Sauvignons benefited from a suitable climate, pointing to a high degree of uniformity. From early July, the climate warmed up, and in August, the weather was summer-like.

There was a high level of sunshine, providing good conditions for the grapes to reach maturity, primarily for the Cabernets.

Conditions in August and early September facilitated the synthesis of phenolic compounds (tannins and anthocyanins) thus resulting in high-quality grapes.

Blend : Cabernet Sauvignon 56 % / Merlot 44 %.

Consulting enologist: Eric Boissenot

TASTING NOTES

Appearance : deep cherry red

Nose: very nice fruit forward berries with spice and subtle undertone

Palate : very round and light tannins ample bouquet medium and well Balanded wood, a very sophisticated and harmonious berry finish

RECOMMENDED FOR

2015 – 2025

OUR SUGGESTIONS

- white meat
- red meat
- game
- Cheese