

CHÂTEAU DAUZAC MARGAUX

GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET

CHÂTEAU DAUZAC 2000 VINTAGE

CHÂTEAU DAUZAC
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Appellation: Margaux

Château: Château Dauzac

Production area: 42 hectares / 104 acres

Soil type: Deep gravel

Rootstock: 101-14, Riparia Gloire and 3309

Fertilizer: Organic fertilizer

Planting density: 10,000 vines per hectare

Average vine age: 25-30 years

Grape varieties on the property:

Merlot 60% / Cabernet Sauvignon 40%

Pruning system: "Guyot double" pruning with disbudding

Harvest: Manual

Fermentation: Fermentation in thermo-regulated, stainless steel vats with a patented cap crumbling system
Fermentation temperature: 28°C / 82.4°F

Malolactic: Yes

Aging: 15 months in barrels (50-80% new depending on the vintage) with racking based on tasting results

Fining: With egg white

Aging potential: Peak expression between 10 and 15 years, to be aged for 15 to 20 years

2000 VINTAGE

Wine style: Bold and intense

Weather: The first three months of 2000 were slightly warmer than usual: the sum of average daily temperatures was consistently 10% higher and precipitation was significantly less (186mm versus a 237mm norm).

Though April temperatures were normal, precipitation was quite heavy (173mm versus the usual 70mm). May was hot and fairly rainy. June and July were also hot and relatively humid while August was hot (+1.5°C) and dry, with rainfall at 30mm.

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Weather conditions allowed vintners to pick healthy grapes across the various vines, all boasting a constitution rarely seen in recent years.

Blend: Cabernet Sauvignon 68%, Merlot 32%

Consulting enologist: Jacques Boissenot

TASTING NOTES

Appearance: A very colorful, deep red with shades of terracotta

Nose: Notes of toasted bread crust and mocha. Aromas of forest undergrowth, mushrooms and roasted plum

Mouth-feel: Very concentrated and ripe with round, full tannins

RECOMMENDED FOR:
2015-2030

OUR SUGGESTIONS:

- Game
- Cheese
- Red meat