

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET
CHÂTEAU DAUZAC
2002
VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC

2002

VINTAGE

Though October 2001 was hot, November and December were cold. The first three months of 2002 were fairly hot and very dry.



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: 27°C / 80.6°F
Malolactic: Yes
Aging: 16 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 5 and 10 years, to be aged for 15 to 20 years

2002 VINTAGE

Wine style: Structured and lively
Weather: Though October 2001 was hot, November and December were cold. The first three months of 2002 were fairly hot and very dry. The bud break came early thanks to mild conditions in the beginning of the year and was generalized by the last week of March. Sprouting was abundant and required significant thinning, therefore promising a respectable harvest.
Blend: Cabernet Sauvignon 64%, Merlot 36%
Consulting enologist: Jacques Boissenot

TASTING NOTES

Appearance: Ruby-colored, Dauzac 2002 is now entering its mature phase
Nose: A nose with caramel, black fruit, leather and smoke that develops gently and slowly in the glass
Mouth-feel: Utterly refined. It is smooth with a supple attack. Its aromas of cooked fruits and smoke are delicious. Plum and undergrowth combine with the flavor of liquorice stick for the finish. With notes of nuts and curry, it is already remarkable.

RECOMMENDED FOR:
2012-2025

OUR SUGGESTIONS:

- White meat
- Cheese
- Red meat
- Chocolate desserts