

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET
CHÂTEAU DAUZAC
2006
VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC 2006 VINTAGE

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A wealth of tannins and infinite suppleness
make this wine an exquisite enigma. Powerful and delicate at the same time,
Dauzac wine never cheats, always astonishes and ages marvelously.



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: By hand in small crates
and sorted on tables before and after
de-stemming

Fermentation: Fermenting room
supplied by gravity-fed wine shed.
Fermentation in thermo-regulated,
stainless steel vats with a patented cap
crumbling system

Fermentation temperature: 27°C /
80.6°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 8 and 10 years, to be aged
for 15 to 20 years

2006 VINTAGE

Wine style: Full-bodied and complex

Weather: Though the first quarter saw
cool temperatures and rain (March
rainfall was 3 to 4 times greater than
the norm), 2006 was a hot year overall
(ranking as the second hottest year since
1950) with a heat wave in July and
a very mild, dry September.

Blend: Cabernet Sauvignon 62% /
Merlot 38%

Consulting enologist: Eric Boissenot

TASTING NOTES

Appearance: Superb blood red,
deep and dark with glimmers
of garnet **Nose:** Very fruity aromas

(blueberry, blackcurrant, blackberry)
underscored by sustained,
emphyreumatic notes of tobacco,
smoke, toasted bread and liquorice.
Leather is also present.

Mouth-feel: Its richness on the
palate is remarkable, successfully
combining versatility and concentration.
The tannins are dense and particularly
tight. The finish is full-bodied,
smooth and long lasting. Woodiness,
vanilla and chocolate conclude
the persistent finish. Sumptuous.
To be kept for 10 to 15 years before
being enjoyed with farm-raised
pigeon or a sautéed rib-eye steak.

RECOMMENDED FOR:
2012-2025

OUR SUGGESTIONS:

- White meat
- Game
- Cheese
- Red meat

RATING AND COMMENTS

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The Wine Guide from Wine & Business Club 2013
(Alain Marty)
11/01/2012 – Rating: 16/20

Bettane et Desseauve:
Guide to the Best Wines in France
01/15/2011 – Rating: 15.5/20
The 2006 wine confirms itself as a “surprise vintage”. The wine has lost none of its intensity and its trademark bright fruit.

Bettane et Desseauve:
09/01/2010 – Rating: 16.5/20
Colourful, intense, perfectly ripened grape, creamy, full-bodied, one of the success stories of this vintage—rather rare in Margaux. For 2016 to 2024.

Decanter:
11/01/2009 – Rating: ●●●●●
Well-structured, ripe fruitiness, healthy, pleasant. Already solid yet slightly shy. Discreetly passionate. Rich, rustic and well structured, the fruit is very ripe and the acidity well

balanced. Not the refinement of Margaux wines, but the longevity, class and quality. From 2014.
(Steven Spurrier)

La Revue du Vin de France:
09/01/2009 – Rating: 17/20
Great Wines of 2006—this vintage is further proof of Château Dauzac’s comeback. It boasts a superb color with a magnificent expression of fruit and a full-bodied mouth-feel. Very silky tannins, a soft finish in the red fruit register, a very nice bottle from a good terroir.

The Guide Hachette:
09/01/2009 – Rating: ●●●●
This wine is a symbol of winemaking history: it was here that Bordeaux mixture was developed. With its dark garnet color, the 2006 has a generous and complex bouquet moving from empyreumatic notes to those of black cherry preserves, by way of leather and liquorice, before revealing a rich and powerful body. To be stored for at least 5 years.

La Revue du Vin de France:
Wine Buyer’s Guide
09/01/2009 – Rating: 17/20
Full-bodied and fruity, refined.

Tasted (wine guide): 06/30/2009
Light notes of smoke, fresh red berries, dry spices, with a rather light mouth-feel, very fresh with noticeable tannins, a fairly lengthy finish, still closed, requires aging in the bottle.
(Andreas Larsson)

Guide Hubert: 05/30/2009
A rich and complex nose with lovely notes of ripe fruit and elegant woodiness, dense on the palate, rich with nice tannins, fruit, freshness and an excellent aromatic persistence.

The Wine Advocate:
03/30/2009 – Rating: 87.00/100
A robust and monolithic Margaux, both powerful and fruity but with basic and honest integrity. A lot of body, but lacking in complexity, charm and balance. To be enjoyed between 2012 and 2024. (Robert Parker)

RATING AND COMMENTS

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The Wine Enthusiast: 03/30/2009

Superb aromas of gooseberry, raspberry and Indian spices. Full-bodied with extremely refined tannins and a long-lasting finish. A truly delightful wine. The best this vineyard has ever produced. (James Suckling)

Other: 02/01/2009 – Rating: 17/20

Bordeaux Aujourd'hui: Pure aromas indicative of grand elegance. The wine is full-bodied, rich, with a lengthy finish, refined with integrity. Superb cellaring potential for this 40-hectare Château run by Christine Lurton de Caix, the daughter of André Lurton.

Gault et Millau:

04/01/2008 – Rating: 15.5/20

**Bettane et Desseauve:
2008 Guide to the Best Wines
in France**

04/01/2008 – Rating: 15.5/20

2006 stands out as a very nice surprise from this wine year, with a superb

fullness on the palate and a very voluptuous fruit.

Decanter:

07/05/2007

An intense color, ripe Cabernet, dense and concentrated, slightly herbaceous with smoky woodiness—a nice, solid wine that will age well. 2013-2015.

La Revue du Vin de France:

06/12/2007 – Rating: 16 to 17/20

An elegant nose that blends notes of fruit and refined woodiness.

A magnificent fullness on the palate with a rich fruit.

Gault et Millau:

06/01/2007 – Rating: 17/20

2006 early Bordeaux. A striking color with glimmers and a color gradation of purple and peony.

A very fragrant nose against a floral, fruity background gives it an airy style.

With airing, the aging comes through with lovely spicy notes.

One appreciates its roundness and creaminess on the palate followed by a finish of mild tobacco. This vintage is a success for Dauzac. To be enjoyed before 2020/22.

Le Point:

06/01/2007 – Rating: 15/20

Black fruit, vanilla, a full-bodied attack, then tight; a nice body that deserves more time to soften. Certain elements of blending have yet to come into place, in particular the Merlot, which should open up with aging and bring more roundness. O=2015 C=20 years.

Bettane et Desseauve:

**Tast Pro/The taste of the best
wines 05/11/2007**

Technically impeccable, very well balanced, firm yet not heavy, very elegant tannins, it has perfectly combined the freshness and nervousness native to this vintage and the advanced maturity of the grape. (Bettane et Desseauve).