

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET  
CHÂTEAU DAUZAC  
2007  
VINTAGE

CHÂTEAU DAUZAC  
33460 LABARDE - MARGAUX - FRANCE  
[www.chateaudauzac.com](http://www.chateaudauzac.com)  
+33(0)5 57 88 32 10

# CHÂTEAU DAUZAC

## 2007

### VINTAGE

---

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

#### 2007 VINTAGE

**Wine style:** Full-bodied and complex

**Weather:** With cool and humid  
conditions from May to August,  
2007 was not particularly favorable for  
ripening across the red grape varieties.  
However, an ideal September—both  
hot and relatively dry—allowed us  
to extend the harvest period in order  
to obtain a perfect maturity.

**Blend:** Cabernet Sauvignon 57% /  
Merlot 43%

**Consulting enologist:** Eric Boissenot

#### TASTING NOTES

**Appearance:** The wine is dark  
and deep in the glass

**Nose:** In 2007, Dauzac shows the full  
range of its aromas. Leather, grilling,  
ripe fruit, coffee, tobacco, mocha and  
black fruit come together in a delicate  
blend.

**Mouth-feel:** This wine is opulent  
from the moment it hits the palate.  
A direct attack carried by notes  
of blackberry, blackcurrant and  
vanilla is testimony to its youth  
as well as its very promising future.  
It has an excellent, distinguished  
structure. Chocolate flavor carries  
it through to a long-lasting finish.  
It will be wonderful with red meat  
or game in 3 to 4 years.

**RECOMMENDED FOR:**  
2012-2025

#### OUR SUGGESTIONS

- White meat
- Game
- Cheese
- Red meat

# RATING AND COMMENTS

—  
[www.chateaudauzac.com](http://www.chateaudauzac.com)



**Gala Gourmand: 12/01/2012**

A very dark color with a nose characterized by red fruit and cedar, a good attack with strong fruit and just the right amount of vanilla, a straightforward and skilfully structured follow-through. An affordable Cru Classé that unites refinement and power and that will be easily paired with Christmas capon or roasted lamb.

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

**Bettane et Desseauve:  
Guide to the Best Wines of France  
01/15/2011 – Rating: 15.5/20**  
The 2007 is more tender and immediate—it should be drunk quickly.

**La Revue du Vin de France:  
09/03/2010 – Rating: 15.5/20**  
A slightly diminished, yet refined nose. A nice energy on the palate with intensity and a solid minerality. A long wine.

**The Guide Hachette:  
09/02/2010 – Rating: ●●**  
A lovely, gravelly soil, vines typical of the Medoc, good maintenance (particularly the harvest in crates) and careful work performed in the

wine shed explain the consistency of this wine. This is confirmed once again with this brilliant ruby 2007 that expresses subtle scents of black fruit accented with a touch of toasted bread. These same aromas are present on the palate where they combine with full tannins to create a supple, balanced and fairly voluptuous ensemble. Nevertheless, two or three more years' aging will be worth the wait.

**Bettane et Desseauve:  
The Great Guide to the Wines of France  
09/01/2010 – Rating: 16.5/20**  
A splendid color, a full-bodied texture—rare in a Margaux 2007—plentiful vitality and complexity, extremely well made. 2015-2022.

**The Wine Enthusiast:  
Wine Buyer's Guide  
04/01/2010 – Rating: 87.00/100**  
Full-bodied, fruity and refined.

**Gilbert and Gaillard:  
06/30/2009 – Rating: 95.00/100**  
A rather solid garnet color. A very spicy nose – cinnamon and sweet spices. Full-bodied, silky and expressive on the palate. A very nice bottle that is steadily improving.

**La Revue du vin de France:  
Wine Buyer's Guide  
09/01/2009 – Rating: 16.5/20**  
Well structured and dense.

**L'Express: 07/01/2008**  
Special Issue / Buying Guide from Bettane et Desseauve – A precise and spicy nose, more than the average body, firm texture, very open tannins, a very well-made wine, as usual, and which should become considerably finer with aging in high-quality oak barrels.

**La Revue du vin de France:  
06/01/2008 – Rating: from 15 to 16/20**  
A great success.

**Vinifera:  
06/01/2008 – Rating: ●●●●**  
A solid color. Very noticeable woodiness in the nose. Red fruits. Little intensity. Flavor that spreads then disappears on the palate. Fluid with no sap. Finishes on notes of cherry and carefully extracted tannins. Its best assets are pulp and texture, but it lacks a bit of depth.

**The Wine Spectator:  
04/01/2008 –  
Rating: 86.00 to 89.00/100**  
A good wine from this vintage, fairly structured to structured, silky tannins and a fairly long finish. (James Suckling)