

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET
CHÂTEAU DAUZAC
2012
VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC 2012 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: 42.00 hectares / 104.00 acres
Soil type: Deep gravel outcrops from the quaternary period
Rootstock: 101-14, Riparia Gloire and 3309
Fertilizer: Organic fertilizer
Planting density: 10,000 vines per hectare
Average vine age: 30-35 years
Grape varieties on the property: Merlot 60% / Cabernet Sauvignon 40%
Pruning system: "Guyot double" pruning with disbudding
Harvest: By hand in small crates then 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 5 and 10 years, to be aged for 15 to 20 years

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Wine style: Delicate and complex
Weather: The 2012 vintage is the subject of much discussion. It is recorded as a very technical year with humid conditions from April to June, followed by a mild summer. To achieve the level of quality we maintain, our teams were more vigilant than ever in their efforts to reduce any risk of disease. These efforts were successfully rewarded, allowing a harvest of high quality grapes.

Blend: Cabernet Sauvignon 63%, Merlot 37%
Consulting enologist: Eric Boissenot

TASTING NOTES

Appearance: Purple with shades of violet
Nose: A complex bouquet with notes of blackcurrant and mocha
Mouth-feel: A dark fruit aftertaste with a lively attack producing an elegant freshness. An endnote of licorice with a lasting freshness that confirms the high quality of Cabernet Sauvignon grapes. The neat tannins are testimony to an ideal maturation.

RECOMMENDED FOR:
2015-2030

OUR SUGGESTIONS:

- White meat
- Game
- Cheese
- Red meat