

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



WINE SPECIFICATION SHEET
CHÂTEAU DAUZAC
2013
VINTAGE

CHÂTEAU DAUZAC
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CHÂTEAU DAUZAC

2013

VINTAGE

In the lifetime of a vineyard, certain vintages leave a lasting impression. The 2013 vintage will be a milestone in the story of mankind and a terroir.



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

2013 VINTAGE

Wine style: Elegant and complex

Weather: 2013 began under the influence of the Atlantic climate, resulting in a later bud break.

Blossoming occurred in less than ideal conditions causing heavy "couleur" in the merlot grapes and consequently a smaller yield. The cabernet sauvignon benefited from suitable conditions, promising good homogeneity.

The weather warmed back up at the beginning of July with summer conditions arriving in August.

Consistent sunshine facilitated very satisfying ripening, particularly in the cabernet grapes. Favorable conditions in August and at the beginning of September encouraged

the vines' synthesis of phenolic compounds (tannins and anthocyanins) and production of high quality grapes.

Blend: Cabernet Sauvignon 70%, Merlot 30%

Consulting enologist: Eric Boissenot

TASTING NOTES

Appearance: A bright red with glints of garnet

Nose: Fruity with notes of blackcurrant and mocha

Mouth-feel: Full-bodied with smooth tannins, concentrated and lively with an inviting aroma and delightful freshness. A fine wine, both precise and elegant, with the mineral endnote often attributed to the quality of cabernet sauvignon.

RECOMMENDED FOR:

2017-2030

OUR SUGGESTIONS:

- White meat
- Red meat
- Game
- Cheese