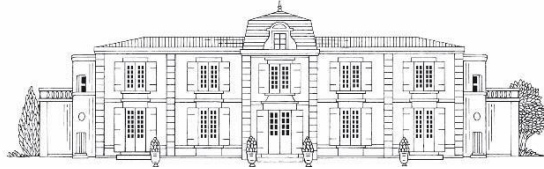


CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



LABASTIDE DAUZAC  
2013

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# LABASTIDE DAUZAC

## 2013

There are vintages in the life of an estate that leave a lasting impression. The mark left by our 2013 vintage is a story of men and women interacting with a terroir.



**Appellation:** Margaux

**Estate:** Château Dauzac

**Growing surface area:** 42 hectares

**Soil type:** Deep gravelly hilltops from the Quaternary Period.

**Rootstocks:** 101-14, Riparia Gloire and 3309.

**Fertiliser:** organic

**Plant Density:** 10,000 wine stocks per hectare

**Average age of vines:** 25-35 yrs. old

**Estate varietal planting:**

Cabernet Sauvignon 60% / Merlot 40%

**Type of pruning:** Guyot system with de-budding

**Harvesting:** by hand in small bins and table sorting before and after destemming

**Fermentation:** use of a gravity-flow cellar to supply the fermenting room. Fermentation in temperature-controlled insulated stainless steel vats, equipped with a patented system to disperse the pomace cap

**Fermentation temperature:** 27°C

**Malolactic:** yes

**Ageing:** traditional for 18 months with racking, depending on tasting results

**Fining:** with egg whites

**Ageing potential:** at its best between 4 and 7 years of age, can keep up to 15 years

### 2013 VINTAGE

**Style of wine:** Elegant and aromatic

**Weather:** 2013 began influenced by the Atlantic, resulting in rather late bud break.

Flowering took place in fairly uncondusive weather conditions, triggering substantial shatter (*coulure*) on the Merlot grapes and leading to low yields.

The Cabernet Sauvignon grapes benefitted from suitable weather, promising nice homogeneity.

Starting in early July, the climate warmed up, with genuine summer conditions not settling in until August. The consistent sunshine facilitated very satisfactory ripening, mainly for the Cabernet grapes.

The favourable weather in August and early September promoted the synthesis of phenolic compounds (tannins and anthocyanins), producing high-quality grapes.

**Blend:** Cabernet Sauvignon 58% /

Merlot 42%.

**Consulting Oenologist:** Eric Boissenot

### TASTING NOTES

**Appearance:** purplish red with a very nice glint.

**Nose:** fresh and elegant, where fruit and a delicate smoky aroma mingle.

It evokes grilled almonds.

**Palate:** harmonious on the palate, it displays nice length thanks to its density and smoothness. Its elegance recalls its Margaux origins. The finish is characterised by pleasant freshness.

### Bernard Burtshy – Le Figaro

The outcome is a wine characteristic of the Margaux appellation with finesse and power, fruit and spice, all without losing the property's harmony. This Bastide can be kept for over ten years and will work wonders with an entrecôte grilled over vine shoots.

### RECOMMENDED DRINKING

2016 – 2030

### OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese