

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



DATA SHEET

LABASTIDE DE DAUZAC
2014
VINTAGE

CHÂTEAU DAUZAC
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LABASTIDE DE DAUZAC

2014 VINTAGE



Appellation: Margaux
Château: Château Dauzac
Production area: 42.00 hectares (104 acres).
Soil type: Deep gravel outcrops from the Quaternary Period.
Rootstock: 101-14, Riparia Gloire and 3309.
Fertilizer: Organic fertilization.
Planting density: 10,000 vines per hectare.
Average vine age: 30-35 years.
Grape varieties on the property:

Cabernet Sauvignon 70% / Merlot 30%.

Pruning system: “Double Guyot” pruning with disbudding.

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

Fermentation: Use of gravity-flow vatting to supply the fermentation room. Fermentation in thermo-regulated stainless steel vats with a patented cap crumbling system.

Fermentation temperature: 27°C/80.6°F.

Malolactic: Yes.

Ageing: Traditional for 18 months with racking based on tasting results.

Ageing potential: Peak expression between 4 and 7 years, can be aged for up to 15 years.

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Wine style: Refined and elegant

Weather: An atypical climate with a mild, rainy winter and an early spring with mild temperatures and cool nights. The month of May was mixed with cool periods and 30°C temperatures. Flowering took place in good conditions with some grape shatter for the Merlots, promoting

the aeration of the bunches. A disappointing summer with bad weather slowed down vine growth. The autumn was fabulous; it was dry and warm

- the warmest on record for 100 years - making it possible to concentrate the grapes and achieve exceptional ripeness. We were able to harvest a nice volume of grapes with peace of mind.

Fining: With egg white.

Blend: Cabernet Sauvignon 52% / Merlot 48%.

Consulting Enologist: Eric Boissenot
Technical Director: Philippe Roux

TASTING NOTES

Appearance: A gleaming ruby robe with purple tints

Nose: The fruity and delicate nose is underscored by tobacco notes

Palate: The attack is full and elegant, immediately conveying the pedigree of this wine. The tannins are full and refined.

They provide nice freshness with notes of Morello cherries to finish.

RECOMMENDED FOR 2017 – 2025

OUR SUGGESTIONS

- White meat
- Red meat
- Game
- Cheese