

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



DATA SHEET

LE HAUT MEDOC DE DAUZAC  
2015  
VINTAGE

CHÂTEAU DAUZAC  
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# LE HAUT MEDOC DE DAUZAC

## 2015 VINTAGE



**Appellation:** Margaux

**Château:** Le Haut Médoc de Dauzac

**Production area:** 2.90 hectares (7 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 stainless steel vats with a cap crumbling system. Fermentation temperature: 27°C/80.6°F.

**Malolactic:** Yes.

**Ageing:** For 18 months with racking based on tasting results.

**Ageing potential:** Peak expression between 5 and 10 years, can be aged for 15 to 20 years.

### 2015 VINTAGE

**Wine style:** This superb small 2.90-hectare vineyard in Haut-Médoc - is given the same attention as the vineyards of Château Dauzac in terms of grape-growing and vinification.

Its singular soil results in a complex wine.

**Weather:** The summer heat gave way to the brightness of September, leaving behind the memory of very homogeneous flowering and a dry, temperate summer, promising a great vintage. Light rain in August and mid-September restored a healthy glow to the leaves, thus allowing the grapes to become packed with aromas, tannins, sugars and anthocyanins.

**Fining:** With egg white.

**Blend:** Cabernet Sauvignon 66% - Merlot 34% .

**Consulting Enologist:** Eric Boissenot

**Technical Director:** Philippe Roux

### TASTING NOTES

**Appearance:** Purplish red with violet tints

**Nose:** A bouquet of red fruits with mocha notes

**Palate:** A fresh attack with red fruits and liveliness providing elegant freshness. The finish features licorice aromas with precise tannins guaranteeing a nicely developed wine.

### RECOMMENDED FOR 2017 – 2027

### OUR SUGGESTIONS

- White meat
- Red meat
- Cheese