



Château DAUZAC 2016

MARGAUX - 5EME CRU CLASSE

- CONSULTANT WINEMAKER : Eric BOISSENOT -

OVERVIEW

Château Dauzac is located in the Medoc peninsula, between the Bay of Biscay and the Gironde estuary, 30 kilometers Northern Bordeaux. Evidence of wine-making dating back as far as the 12th century has been found in Medoc, and the "Bourdieu de Dauzac" is mentioned as early as 1545. This fifth Classified Growth of Margaux has been shaped, through the ages, by important families, as great wine merchants, politicians but especially visionaries, making the estate one of the reference in the Medoc. In 1988, the MAIF bought the wine-growing estate breathing it new life. It entrusts the management to André Lurton conferring experience and dynamism to Dauzac. In 2013, a new development program as the ambition to bolster the vineyard rebirth is decided, with Laurent Fortin elected as new managing director.

VINEYARD

Soil: Deep gravel mounds of the quaternary era

Surface: 42 hectares

Average age of the vineyard: 30 years

Grape varieties: 60% Cabernet Sauvignon / 40% Merlot

MAKING PROCESS

Manual harvesting. Sorting on tables before and after de-stemming. Fermenting room supplied by gravity-fed wine shed. Fermentation in thermo-regulated stainless steel vats. Ageing for 15 months in barrels, with 50 to 80% new oak.

MATCHING FOOD

Serve at 17-18°C with pheasant pie, roast beef and boletus mushrooms, or with lamb shank, along with young vegetables. This wine will be perfect with a selection of cheeses or dark chocolate or red fruit desserts.

AGEING POTENTIAL

From 10 to 15 years

AWARDS

Wine Spectator: 89 - 92 | Decanter: 94 | Jean-marc Quarin: 15,75 | Jancis Robinson: 16 | Neal Martin / Wine Advocate: 92 | Wine Enthusiast : 90 - 92 | James Suckling: 94 | Jeff Leve/wine Cellar Insider: 89 - 91



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