

Château Dauzac Rouge 2014

AOC Margaux, Bordeaux, France

PRESENTATION

Rich tannins and softness make this wine an exquisite enigma. Powerful and delicate Dauzac wines never cheat and always surprise. They know how to age wonderfully.

THE VINTAGE

WEATHER CONDITIONS

There was record rainfall during the first half of 2013. Spring was very cool, even cold (May and June), and this caused a major delay in vine growth (flowering). Much more clement weather (warm and sunny) arrived in July and lasted until the harvest.

THE WINE

VARIETALS

Cabernet sauvignon 68%, Merlot 32%

TASTING

Beautiful, lively red colour scattered with purple highlights. The initial impression on the nose is delicate and complex with notes of gingerbread. This wine expresses well-defined flavours. The quality of the tannins paves the way for a wonderfully smooth and elegant wine. It is full-bodied and rich on the palate, displaying tremendous balance. The silky texture and good body lead into a beautiful long finish, ensuring good ageing potential. This wine is the perfect partner for rack of veal with morel mushrooms, roasted lamb shoulder or roasted Bresse chicken.

AGEING POTENTIAL

Over 15 years





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THE VINEYARD

TERROIR

Deep Gravel

SURFACE AREA OF THE VINEYARD

103.78 ha

AGE OF VINES

25 to 30 years years old

IN THE VINEYARD

Pruning type: Double guyot with debudding

Grape Harvest: By hand with table sorting before and after

destemming

THE CELLAR

WINEMAKING

In stainless-steel temperature-controlled tanks with patented cap-breaking system.

AGEING

For 12 months in oak barrels (50-80% new, subject to vintage) with racking each trimester

