

## Labastide Dauzac Rouge 2014

AOC Margaux, Bordeaux, France

### PRESENTATION

The second wine of Château Dauzac, Labastide Dauzac, is made from young vines or plots that do not go into the Grand Vin of this Margaux classified growth. Labastide is produced in the estate's renovated cellars with the same care and attention as its older brother, Château Dauzac, in order to express its own version of this unique Médoc terroir.

### THE VINTAGE

#### WEATHER CONDITIONS

Winter and spring were very mild, but the summer of 2014 did not live up to our expectations: it rained heavily in July, and August was much cooler than usual. However, starting in September, a miraculous Indian summer with high temperatures, was very favourable to ripening.

### THE WINE

#### VARIETALS

Cabernet sauvignon 51%, Merlot 49%

#### TASTING

A gleaming ruby robe with purple tints. The fruity and delicate nose is underscored by tobacco notes. 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. We will take pleasure in tasting on veal with morels, or a succulent leg of lamb.

#### AGEING POTENTIAL

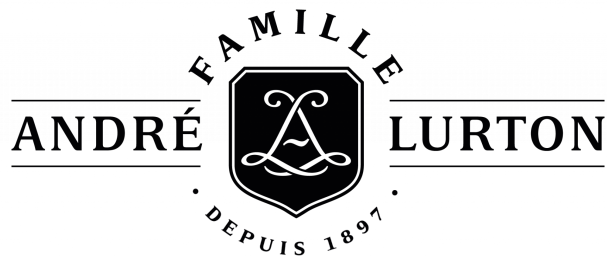
10 to 15 years



FAMILLE ANDRÉ LURTON

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### THE VINEYARD

#### TERROIR

Deep gravel outcrops from the Quaternary Period

#### SURFACE AREA OF THE VINEYARD

42 ha

#### AGE OF VINES

30-35 years years old

#### IN THE VINEYARD

Pruning type: "Double Guyot" pruning with debudding

Grape Harvest: By hand in small crates and sorting on tables before and after destemming

### THE CELLAR

#### WINEMAKING

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

#### AGEING

Traditional for 12 months in oak barrels with racking based on tasting results..



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