

## Château Dauzac 5ème Cru Classé, Margaux, Bordeaux, France, 2016

### Viticulture

Château Dauzac, a 5th growth Grand Cru Classé Margaux wine according to the 1855 classification, has the privilege of having a one-block 49 hectares vineyard: 45 hectares with the Margaux appellation and 4 hectares with the Haut-Médoc appellation. Located near the Gironde estuary whose influence on the vineyard's ecosystem is critical, the property is protected from ocean winds thanks to 120 hectares of meadows and forests. This agronomic bubble and unique terroir have made it possible to develop precision farming through plot selection, highlighting the exceptional characteristics of this Grand Cru Classé wine. The climate at the beginning of the year was oceanic; there was then a long period of sun and heat until September 13, when precipitation allowed the vines to reach full maturity. An Indian summer in October resulted in the longest harvest in the history of Château Dauzac (21 days), enabling us to pick the Merlot and Cabernet Sauvignon grapes at peak maturity. The 2016 vintage is extremely rich and precise without being excessive, revealing bright fruit and a dense and complex raw material. The high percentage of Cabernet Sauvignon in the blend gives it an exceptional acidity/alcohol balance that is an indication of a great vintage.

### Winemaking

Harvesting is naturally manual, respecting the integrity of the fruit. Grapes are transported upstairs in small crates to take advantage of gravity and are carefully sorted twice. They are then put in a latest-generation grape stemmer preserving the quality of the grapes. Every plot is vinified separately in thermo-regulated vats, for the gentle and homogeneous extraction of tannins in the cap.

### Tasting Note

The 2016 vintage is extremely rich and precise without being excessive, revealing bright fruit and a dense and complex raw material. The high percentage of Cabernet Sauvignon in the blend gives it an exceptional acidity/alcohol balance that is an indication of a great vintage.

### Food Matching

White meat, poultry, red meat, game, cheese.

### Awards

**James Suckling 92- 93 Points**



Product code: 4740

#### Technical Details

##### Varieties:

Cabernet Sauvignon 71%

Merlot 29%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

##### Oak Ageing

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** 60

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