



— *Margaux* —

LABASTIDE DAUZAC ROUGE,
CHÂTEAU DAUZAC

2012

BACKGROUND

Labastide Dauzac is the second wine of Château Dauzac, one of 18 Fifth Growths in the Bordeaux Wine Official Classification of 1855. Château Dauzac has been mentioned as early as 1545 in the records of Benedictine monks who owned the estate. Labastide Dauzac 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.

APELLATION

Margaux AOC

SOURCING

Château Dauzac estate vineyards

VARIETAL COMPOSITION

53% Merlot, 47% Cabernet Sauvignon

WINEMAKING

Labastide Dauzac is hand harvested from 25-year-old vines grown in Château Dauzac's deep gravel soil, with meticulous hand sorting both before and after harvest. After temperature-controlled fermentation in stainless steel tanks with punch-down maceration, the wine is aged for 12 months in French oak barriques, 20% new.

VINTAGE NOTES

The 2012 season began wet and cool in April, but by the time July arrived, a drought had set in that lasted through mid-September. Sorting and vineyard management were crucial and yields were kept low, yielding wines with expressive fruit, moderate alcohol, and firm tannins.

TASTING NOTES

The elegant nose features notes of raspberry, peony, and vanilla. The wine is mouth-filling yet balanced on the palate, with fine tannins and fresh acidity. Flavors of cherry, pepper, and cocoa lead to a long finish.

TECHNICAL DATA

pH 3.4
TA 3.5 g/L
RS 0.3 g/L
Alc. 13.0%

WINEMAKER

Éric Boissenot