

CHÂTEAU DAUZAC RED. 2005



Color	Red
Varietal	Cabernet Sauvignon 52% Merlot 48%
Appellation	Margaux
Area	111.2 acres under vine
Soil	Deep gravel
Rootstock	Riparia gloire – 3309C – Fercal – 101.14
Fertilization	Traditional, limited impact
Density	4,047 vines per acre
Ages of vines	18 to 20 years
Pruning	Double guyot with debudding
Harvest	By hand with table sorting before and after destemming
Fermentation	In stainless-steel temperature controlled tanks with patented cap-breaking system
Duration	Approximately 3 weeks (subject to vintage)
Temperature	28° to 30° C
Malolactic fermentation	Yes
Maturation	For 12 months in oak barrels (50–80% new, subject to vintage) with racking each trimester
Fining	Eggwhites
Aging	Expressive between 5 and 10 years, can age up to 15 to 20 years
Appearance	Intense deep ruby, almost black. Exceptionally powerful nose which delights the connoisseur André Lurton!
Nose	Strongly berry nose; structured, balanced palate. Full-bodied, concentrated yet refined, showing hints of mint and licorice. Long finish.
Palate	Drink now if you appreciate powerful wines, but it would be advisable to wait another 6 years before drinking this excellent 2005, with grilled meats or casseroles. Beef or venison with roast hazelnuts would be a perfect foil for this excellent vintage.