

## LA BASTIDE DAUZAC RED. 2006



<b>Color</b>	Red
<b>Varietal</b>	Cabernet Sauvignon 58% Merlot 37% Cabernet Franc 5%
<b>Appellation</b>	Margaux
<b>Area</b>	111.2 acres under vine
<b>Soil</b>	Deep gravel
<b>Rootstock</b>	Riparia gloire – 3309C – Fercal – 101.14
<b>Fertilization</b>	Traditional, limited impact
<b>Density</b>	4,047 vines per acre
<b>Ages of vines</b>	18 - 20 years
<b>Pruning</b>	Double guyot with debudding
<b>Harvest</b>	By hand with table sorting before and after destemming
<b>Fermentation</b>	In stainless-steel temperature-controlled tanks with patented cap-breaking system
<b>Duration</b>	Approximately 3 weeks (subject to vintage)
<b>Temperature</b>	28° - 30° C
<b>Malolactic fermentation</b>	Yes
<b>Maturation</b>	For 12 months in oak barrels (50% new, subject to vintage)
<b>Fining</b>	Eggwhites
<b>Aging</b>	Expressive between 4 and 7 years, can age up to 15 years
<b>Appearance</b>	Clear garnet with violet highlights.
<b>Nose</b>	Clean, intensely woody, spicy nose (pepper, cocoa) with dominant blackberry and current.
<b>Palate</b>	The palate is supple and structured, still young, with notes of cherry compote and strawberry coulis. Dense tannins. Drink within 5 to 7 years. Pair with a filet mignon, a matelote of eels or poached pears.