

CHÂTEAU DAUZAC RED. 2007

<b>Color</b>	Red
<b>Varietal</b>	Cabernet Sauvignon 52% Merlot 48%
<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 to 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° to 30° C
<b>Malolactic fermentation</b>	Yes
<b>Maturation</b>	For 12 months in oak barrels (50–80% new, subject to vintage) with racking each trimester
<b>Fining</b>	Eggwhites
<b>Aging</b>	Expressive between 5 and 10 years, can age up to 15 to 20 years
<b>Appearance</b>	Intense deep ruby, almost black. Exceptionally powerful nose which delights the connoisseur André Lurton!
<b>Nose</b>	Strongly berry nose; structured, balanced palate. Full-bodied, concentrated yet refined, showing hints of mint and licorice. Long finish.
<b>Palate</b>	Drink now if you appreciate powerful wines, but it would be advisable to wait another 6 years before drinking this excellent 2007, with grilled meats or casseroles. Beef or venison with roast hazelnuts would be a perfect foil for this excellent vintage.



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