

## Collection personnelle

### Mr Francois-L Vuitton



« This bottle is among my favourite great Bordeaux Wines. I asked to its owner to dedicate a private bin to my attention, as the ultimate expression of an art and craftsmanship, a delicious invitation to shared pleasures »

*Fransois-L Vuitton*



### CHÂTEAU DAUZAC (MARGAUX)

Grand Cru Classé in 1855, Château Dauzac has been revealing for centuries the quintessence of an exceptional terroir by perpetuating the tradition inherited from the past and by valuing the estate's exceptional biodiversity, a key source for the quality of the wine.

**Soil:** Dauzac's terroir is fittingly made up of a deep bench of large-sized gravel, in a geological vein specific to this wine. These layers of large gravel of varying thicknesses, remnants of old alluvial terraces, sit on a sub-soil of clay & gravel.

**Area:** 49 hectares

**Varietals :** 68% Cabernet Sauvignon, 32% Merlot

**Vinegrowing:** Involvement in highly integrated farming using organic fertilizer. Grape varieties and rootstock adapted to each plot. Limited yields. Grass is grown on some plots. 'Double Guyot' pruning with disbudding and significant 'green' work is undertaken manually to achieve a uniform degree of ripeness. Manual harvesting.

**Winemaking:** 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. Transparent double staves to provide insight into vinification by going to the heart of the vat, where fermentation takes place.

Château Dauzac is about to become the first Grand Cru wine classified in 1855 that can claim to make 100% vegan wines.

**Aging:** 14 to 16 months in lightly toasted extra-fine French-oak barrels, with approximately 60% new barrels to preserve the integrity of the fruit and produce "vintage wines".

**Tasting notes:**

The « Cuvée privée du Château Dauzac 2015 » reflects splendid grapes at optimal maturity. The mouthfeel is impressively elegant, smooth and suave. The subtle balance between the tannins' richness and the wide diversity of the fruity flavors, highlighted by an incredible suppleness, is the archetype of great wines for laying down.