



## Château Doisy-Daëne Barsac

### Appellation

Sauternes A.O.C

### Producer

Pierre & Denis DUBOURDIEU EARL - 33720 BARSAC

### Situation & History

Château Doisy-Daëne, Second Cru Classé in 1855, located in Barsac in the Sauternes appellation, has been in the Dubourdieu family since 1924. For over eighty years three generations of vine growers have exercised talents to produce great sweet white wines : Georges (1924-1948), Pierre (1949-1999) and Denis since 2000.

### Soils

The composition of the soil of the Barsac plateau is from a geological standpoint and for the Bordeaux region unusual. A thin layer of clayey sands, known as "Barsac red sands", tops the chalky subsoil. This lightly cracked calcareous rock layer limits the rooting depth of the vine to about twenty inches. The water that got stored within the slightly porous rock throughout the summer, is progressively dispensed to the vine during the winter, preventing thus a water overload. This soil is particularly well-suited to the making of elegant and distinguished white wines.

### Grape planting

13.7 ha 94.5 % Sémillon - 5 % Sauvignon - 0.50 % Muscadelle

### Blending

100 % Sémillon

### Wine making and ageing

The harvest is performed by experienced grape pickers in 3 to 6 successive selective pickings in order to collect at the ideal ripening stage, the grapes concentrated by the "noble rot". During three quarters of a century, oenological progress and sensible traditions have combined to create the characteristics of Doisy-Daëne's grapes. With this know-how an astonishingly simplified process has been elaborated. Extracted through slow pressings, the rich and pure juice ferments in oak barrels renewed by third. Ageing then starts with 10 month in oak barrels, in the coolness of the cellars and is regulated by the

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weekly topping of the barrels and regular rackings. This is followed by 9 months in stainless steel tank before bottling.

### **Tasting**

Doisy Daëne wine has a style of its own that privileges a bursting fruit concentrated by the "noble rot", strength, balance and subtlety of the flavors. The Doisy-Daëne style is all at once the expression of a great calcareous soil and a truly aesthetic family tradition, the one of distinguished white wines, of crystal-like purity, combining power and freshness, in an infinite youth.

### **Appreciation of the wine**

BETTANE ET DESSEAUVE GUIDES DES VINS 2016

Comme toujours, nous ne pouvons qu'admirer la perfection technique d'élaboration du vin, qui évite tout départ d'oxydation et préserve l'intégralité du potentiel aromatique extraordinaire des raisins. Sur ce plan, 2011 nous a encore plus séduits que 2010. 2012 est un des rares vins complets du millésime et 2013 promet beaucoup.

### **Appreciation of the vintage**

The superstars tend towards Barsac for reasons I have mentioned. It is no surprise that Château Doisy Daëne and winemaker/magician Denis Dubourdieu produced a startling Barsac in 2011, suffused with so much vibrancy, minerality and joy that I could not help smiling. It should turn out to be one of the finest Bordeaux 2011s in terms of value, although hedonists among you can always opt for his deluxe L'Extravagant de Doisy Daëne, which has a precocious bouquet and yet is beautifully restrained and focused on the palate.

(Extrait article "Same old Sweet song : Sauternes and Barsac 2011 Neal Martin www.erobertparker.com APRIL 2012)

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