



*Château  
Doisy Daëne*

CRU CLASSÉ EN 1855

**Millésime : 2007**

### **History**

A Doisy wine was first mentioned in the "Topography of all Known Vineyards" written by André Jullien (1832). Doisy growth was included amongst the twenty first classified Bordeaux white wines of which there are five. Daëne is in Charles Cock's classification (1846), ranked amongst the 4 classified first growths of Barsac with Coutet, Climens and Myrat. In 1850 the same writer classified it amongst the 11 Bordeaux white first growths. The name Doisy Daëne stems from a combination of the Doisy growth using the proprietor's name, Jean Jacques Emmanuel Daëne, a Bordeaux wine merchant.

The growth that appears in the 1855 classification is Doisy belonging to Daëne. In 1875, JJE Daëne's three sons inherit the growth. In the same year a portion is sold to the Dubroca Brothers who, in turn, in 1978, sell Doisy-Daëne to Jean Paul Billot. His only daughter, Pauline, who married Jean Lodoïs Juhel-Renoy, a Parisian wine merchant, inherited the estate. She then sold it to the Debans brothers in 1889. Georges Dubourdieu bought Doisy-Daëne from the inheritors of the Debans brothers in 1924. Thus over a span of 80 years we have three generations of winemakers, from father to son, whose greatest passion is the making of fine wines Georges, Pierre and Denis.

Georges, a perfectionist, vigneron and winemaker acquired the growth and confirmed its reputation by means of legendary vintages up until 1949.

Pierre was both passionate and entrepreneurial. In his quest for innovation he enlarged Doisy-Daëne by acquiring a section of Doisy-Dubroca; in the early 1950's, he created the Doisy-Daëne Grand Vin Sec. For a period of fifty years he produced memorable bottles.

Starting in 2000, Denis presided over the destiny of Doisy-Daëne. Simultaneously he was professor at the Oenology faculty in Bordeaux as well as becoming an internationally famous Consulting oenologist. His sons Fabrice and Jean Jacques came on board in 2004.

After his untimely death in 2016, his sons, fourth Dubourdieu generation on Doisy-Daëne, have continued the family project.

### **The wine**

Sur le terroir de Barsac, Doisy Daëne produit à la fois un Grand Vin de Sauternes

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et un Bordeaux blanc sec racé et très original, le Grand Vin Sec du Château Doisy Daëne.

Dans les grands millésimes, Doisy Daëne produit la célèbre et rare cuvée L'Extravagant, d'une richesse inégalée.

### **The vineyard**

Terroir : tout au sommet du haut Barsac, bordé de Crus classés en 1855, Doisy Daëne est situé sur le plateau argilo-calcaire. Cette exception géologique de la rive gauche a contribué à rendre le village de Barsac et ses vins célèbres dans le monde entier.

Surface : 15 hectares de Sémillon destinés à la production de vins liquoreux de Doisy Daëne. 10 hectares de Sauvignon blanc destinés à la production de vins blancs secs exclusivement réalisée sur la commune de Barsac.

Encépagement : 40% de Sauvignon blanc, 60% de Sémillon

Age moyen : 50 ans

### **Élaboration**

Ramassage manuel par tries successives.

La fermentation est effectuée en barrique en séparant ainsi la récolte de chaque trie et de chaque parcelle.

Un pré assemblage est réalisé 3 mois après la récolte.

L'élevage est lui aussi réalisé en barriques pour une durée moyenne de 12 mois.

### **Blending**

100 % Sauvignon Blanc

### **Comment(s)**

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Assemblage 90 % sauvignon et 10 % sémillon.

Couleur jaune pâle. Très beau nez. Superbe nez fin, de truffe, de noisette et de verveine. Délicieux en bouche, particulièrement aromatique, il est à la fois nerveux puis doux. Il offre un toucher de bouche raffiné. Belle longueur savoureuse. Un délice.

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Note : 15,5

**THE GARDIAN WEEK END**

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**IN VINO VERITAS**

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Doisy Daene produces one of the finest dry wines of the region, Doisy Daene Sec, a full and refreshing, vibrant, fruity white wine. Denis Dubourdieu, a professor at the Institute of Oenology in Bordeaux, more than anyone else has totally revolutionised the making of white wine in Bordeaux with his classic maceration pelliculaire (skin contact and very cool fermentation temperatures). The aim is to retain their remarkable fruit and freshness and to reduce sulphur to negligible quantities.

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Doisy Daene Sec is made by removing golden Sauvignon berries that are unlikely to attract botrytis and thus retaining the freshness in the wine.

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**THE SCOTSMAN**

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