

Château Doisy Daëne 2011

CSPC# 763545

375mlx12

12.0% alc./vol.

Grape Variety

92% *Sémillon*, 8% *Sauvignon Blanc*

Appellation

Barsac

Website

<http://www.denisdubourdieu.fr/index.php?d=5&l=EN>

General Info

Château Doisy-Daëne is a Barsac estate that produces top-class, sweet Bordeaux white wines that are characterised by their finesse and richness. It takes the second part of its name from an English gentleman who bought it when the original Doisy estate was split up in the 19th century. Doisy-Daëne was extended in the 1950s, with the purchase of a parcel of vines that came from what is now Château Doisy-Dubroca, and there are now 15 hectares of vineyards planted with 70% *Sémillon*, 20% *Sauvignon Blanc* and 10% *Muscadelle*. The property is owned by Denis Dubourdieu, a legendary figure in Bordeaux wine circles, especially for the way in which he has revitalised the reputation of the region's dry white wines. As a world-renowned oenologist Denis consults widely for other white wine producers, understandably as he carries the title of Professor of the Faculty of Oenology at Bordeaux University, and, with his son Fabrice, has taken Doisy-Daëne to new heights of excellence. It is the estate's sweet wine which receives most global acclaim; Doisy-Daëne produces quintessential Barsac's with the emphasis on finesse, poise and elegance, rather than power and force. The wines from the best vintages can age gracefully for up to 20 years. Doisy-Daëne is classified as a Sauternes 2ème Cru Classé.

Vintage

2011 was not an easy vintage however and before botrytis spread rapidly in the vineyards in early September, many top chateaux made their first pass in August to remove grapes that were not healthy. Some vineyards had sour rot and this entailed dropping grapes that were affected.

The weather conditions in 2011 were perfect for fast concentration of the sugar in the grapes. Morning mists in September followed by temperatures of 30 degrees for several days created a burst of Noble Rot. In 2011, you will often find excellent freshness and acidity. The pure botrytis gives the wines complexity and depth with a long, chewy finish.

Botrytis spread very rapidly in early September following showers and morning mists during the first ten days of the month. Most sweet wine producers had much fewer passes to make in the vineyard since botrytis was prevalent making the harvest period shorter than normal. 2011 was a vintage with "chaotic episodes." These sweet wines possess freshness from the cool summer, concentration from botrytis and amazing finesse.

Due to the high sugar levels the wines at the top Chateaux will peak between 15-20 years and many will continue to develop for decades

Vineyards

The composition of the soil of the Barsac plateau is from a geological standpoint unique in the Bordeaux region. A thin layer of clayey sands, known as "Barsac red sands", tops the limestone subsoil. This lightly cracked calcareous bed rock limits the rooting depth of the vine to about twenty inches. The water that got stored within the slightly porous rock throughout the winter, is progressively dispensed to the vine during the summer, preventing thus an excessive water stress. This soil is particularly well-suited to the making of elegant and distinguished white wines. Replanted in its vast majority between the 50's and 60's, the Doisy-Daene vineyard is over forty years old. It is currently 18,2hectares wide. With a density of 7,000 plants per hectare, it is planted with 86 % *Sémillon* and 14 % *Sauvignon*.

Harvest

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.



Vinification/ Maturation	Finished wines spend 18 months in oak barrels, 33% of which are new. Chateau Doisy Daene also make Doisy Daene Cuvee L Extravagant in the best years and dry white Doisy Daene Sec.
Tasting Notes	True to house style, there is lifted flavours of intense marmalade and dried mango with refreshing acidity. Fantastic concentration, finely textured sweetness and excellent length.
Production	2,270 cases made
Cellaring	Drink 2016-2035
Scores/Awards	<p>95 points - James Molesworth, Wine Spectator - March 31, 2014</p> <p>95-98 points - James Molesworth, Wine Spectator - Web Only 2012</p> <p>95-97 points - Neal Martin, Wine Journal - April 2012</p> <p>92-93 points - James Suckling, JamesSuckling.com - March 2012</p> <p>91-93 points - Roger Voss, Wine Enthusiast - May 11, 2012</p> <p>91-94 points - Stephen Tanzer's International Wine Cellar - July 2012</p> <p>17 points - Jancis Robinson, JancisRobinson.com - April 2014 (no review)</p> <p>16.5 points - Julia Harding, JancisRobinson.com - April 2012</p> <p>18.5 points/5 stars - Decanter.com - April 2012</p> <p>91-92 points - Jane Anson, The New Bordeaux - April 2012</p> <p>94 points - Jean Marc Quarin (score only)</p> <p>95 points - Tim Atkin, MW - timatkin.com - April 2011 (score only)</p> <p>93-95 points - Jeremy Williams, winewordsandvideotape.com - April 2012</p> <p>95 points - Jeannie Cho Lee MW, asianpalate.com - April 2011</p> <p>17.5 points - Gault & Millau - April 2012 (score only)</p>
Reviews	<p><i>"This delivers a crackling display of tangerine, white peach, persimmon, green fig and ginger notes, with perfectly embedded acidity letting everything harmonize beautifully through the finish. Shows stunning length and definition. Best from 2016 through 2035. 2,270 cases made."</i> - JM, Wine Spectator</p> <p><i>"Very backward today, with viscous green plum, green almond, quince, pineapple, fig and pear notes still assimilating one another. The long, toasted almond- and ginger-filled finish has terrific depth. Score range: 95-98"</i> - JM, Wine Spectator</p> <p><i>"The aromatics on the Doisy-Daene comes racing out of the blocks like a March hare, soaring from the glass with honey, quince and lychee aromas with a sorbet like freshness and vivacity. The palate is supremely well balanced with a heightened level of tension and purity, offering delectable but subtle notes of white peach and apricot towards the beautifully composed, mineral-rich finish. Curiously, it reminds me of a top-flight Mosel Auslese, but what a fabulous Barsac from Denis Dubourdieu!"</i> - NM, Wine Journal</p> <p><i>"A dense wine with honey, spice and butterscotch undertones. Full and very sweet. Turns spicy on the finish. Lots of botrytis character."</i> - JS, JamesSuckling.com</p> <p><i>"92-94. Barrel sample. Herbaceous aromas are followed by nutmeg and crisp fruit. This has the great ripe fruit of the year without the huge intensity; it's a wine that has subtlety as well as complexity."</i> - RV, Wine Enthusiast</p> <p><i>"(3.5 pH; 180 g/l residual sugar): Deep golden yellow with some amber. Fruit salad and floral aromas along with spicy, honeyed orange on the perfumed nose. Opulent and concentrated, with lovely inner-mouth aromatic quality and bright acidity framing the sweet fruit salad and pure mineral flavors. The very long finish offers a restrained sweetness and a fresh lemon sorbet quality."</i> - ST, International Wine Cellar</p> <p><i>"Very pale. Ripe and creamy citrus. Both grapefruit and a more tropical pineapple note. Very, very crisp, bright and zesty, perhaps a little bit sharp overall though it has more depth than the Ch Lagarde just tasted."</i> - JH, JancisRobinson.com</p>

Reviews *“True to house style, there is lifted flavours of intense marmalade and dried mango with refreshing acidity. Fantastic concentration, finely textured sweetness and excellent length”*
- SS, Decanter.com

“Great wine, maximising rich succulent sweet flavours, not as much bite as some of the examples here, but a sense of drama that is very appealing.”
- JA, The New Bordeaux

“Pale straw; fresh; some grass; clean and lean; very attractive and precise; some cream but also restraint; surprisingly weighty palate; bolder and fuller than the nose suggests; honey; balanced and sweet. Looking exceptionally good.”
- JW, winewordsandvideotape.com

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- JCL, asianpalate.com
