

Château Doisy Daëne Blanc 2017

CSPC# 831590

750mlx12

13.0% alc./vol.

Grape Variety

100% Sauvignon Blanc

Appellation

Bordeaux Blanc A.O.C., 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.

Winemaker

Jean Jacques Dubourdieu

Vintage

2017 White Bordeaux wine steals much of the show this year. The wines are crisp, racy, fresh, pure and vibrant, with length and character. The early, cool season was not ideal for 2017 Bordeaux for the red grape varieties. But for white Bordeaux wine, it was close to perfect. The combination of cool days, dry weather and even cooler nights created exactly what was needed to produce bright, fresh, crisp, refreshing white wines with character and style. And as the harvest took pace well before the September rains, the grapes were brought in under good conditions. A few vineyards began harvesting August 23 and August 24, but most estates held back their harvest until Monday, August 28. Depending the grape variety and the size of their vineyard, picking at some estates continued until September 12. 2017 White Bordeaux from Pessac Leognan, for those vineyards not decimated by the late April frost performed admirably. Other regions in Bordeaux that produce dry white wine like Entre deux Mers, Cotes de Francs and AOC Bordeaux wines all produced strong wines.

Vineyards

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.

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.

Vinification/ Maturation

Once grapes have ripened, a few bunches are collected on each vine from all the Sauvignon plots. After an eventual phase of skin contact, a slow juice extraction is performed, protected from the oxidation process. Free run must, is strictly separated from press must and their clarification undergoes by natural settling. Fermentation takes place in barrels renewed by fifth. Ageing lasts 8 months with lees regularly stirred.



Tasting Notes	The Grand Vin Sec de Doisy-Daëne is one of the best Vins Blancs Secs of Bordeaux. Considered like Doisy-Daëne Barsac's young brother, it expresses in a different style all the distinction and finesse of this exceptional terroir. It possesses an unusual aromatic power, with grapefruit and white peach aromas and unleashes on the palate flavors of pear and spice. Delicious when young. Has great ageing potential (5-10 yrs).
Serve with	Salmon with bearnaise sauce; lobster-mushroom risotto; Fettuccine with shrimp & lemon; Vegetarian curry.
Production	1,833 cases made
Cellaring	Drink now -2024
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - March 31, 2020</p> <p>92-95 points - James Molesworth, Wine Spectator - April 2018</p> <p>90 points - Lisa Perrotti-Brown, Wine Advocate - March 2020</p> <p>89-91 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018</p> <p>90-91 points - James Suckling, JamesSuckling.com - April 2018</p> <p>90-92 points - Roger Voss, Wine Enthusiast - April 1, 2018</p> <p>17 points - Richard Hemming, JancisRobinson.com - March 2019</p> <p>16.5 points - Julia Harding, JancisRobinson.com - April 2018</p> <p>92 points - Decanter.com - April 2018</p> <p>90 points - Jean Marc Quarin (score only)</p>
Reviews	<p><i>"Ripe and juicy in feel, featuring tangerine and nectarine notes, laced by orange peel and singed almond accents. Ripe and mouth filling but showing terrific racy cut for balance. Either drink now for the energy or cellar to allow this to mellow and broaden. Drink now through 2024."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Pretty star fruit, white peach and verbena notes show terrific zip, with flashes of brioche and tarragon adding nuance on the beautifully delineated finish. 1,833 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"The Doisy Daëne 2017 Blanc Sec gives up alluring scents of white peaches, pink grapefruit and passion fruit with hints of beeswax and wild thyme. Medium-bodied, the palate is seriously zippy with a well-expressed citrusy core and a lingering zesty finish."</i></p> <p>- LPB, Wine Advocate</p> <p><i>"The 2017 Blanc Sec is scented of lemon barley water, fresh mandarins and peach blossoms with touches of Bosc pears and ginger. Medium-bodied, super intense and with a racy line, it has a very long finish."</i></p> <p>- LPB, Wine Advocate</p> <p><i>"A rich and round-textured white with sliced cooked apples and light honey. Medium body and a fresh finish."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"Barrel Sample. Fresh and crisp, this is a light wine, shining with acidity, citrus and spice. Lemon juice and crisp quince flavors are backed by light botrytis character. "</i></p> <p>- RV, Wine Enthusiast</p> <p><i>"Opulent oak influence giving sweet spices, a touch of blackcurrant leaf, juicy and sweet and candied. Open and expressive, with a lovely cooked dairy element to finish. (RH)"</i></p> <p>- RH, JancisRobinson.com</p> <p><i>"Ripe citrus and creamy pear. Very crisp but with the richness and depth of fruit to balance that freshness. A very slight grip in the texture. Super-tangy and refreshing. Long, too. (JH)"</i></p> <p>- JH, JancisRobinson.com</p> <p><i>"This dry white from Doisy-Daëne is a lively pale gold colour. It's bright, tight, firm and sculpted, with some verve through the palate. An impressive dry white this year, with good persistency."</i></p> <p>- Decanter.com</p>
