

## Château Doisy Daëne Blanc 2019

CSPC# 772599

750mlx12

13.5% 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

Fabrice Dubourdieu

### Vintage

The 2019 vintage began quite early owing to the effect of mild and quite dry weather on the white grape varieties growing in Saint-Sauveur. Despite mixed conditions during flowering and setting, bunch development was generous, announcing an excellent quality.

Winter was characterized by mild temperatures, leading to an early bud burst. Flowering and fruit set took place consistently through a cool and sometimes humid spring. June brought high temperatures, contributing to the development of the vine. During this scorching summer, the vines were able to resist thanks to the sufficient water reserves accumulated during the winter of 2018.

### 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-Daëne 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

Manual collection by successive sorting.

### 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 12 months with lees regularly stirred.

### Tasting Notes

The Grand Vin Sec de Doisy-Daëne expresses all the distinction and finesse of this exceptional terroir for tasting. With a singular aromatic power, with aromas of grapefruit and white peach, it develops mineral notes and flavors of pear and spices on the palate.



**Serve with** Salmon with bearnaise sauce; lobster-mushroom risotto; Fettuccine with shrimp & lemon; Vegetarian curry. Serve at 9°C - 11°C.

**Cellaring** Drink now -2026

**Scores/Awards** **89-91 points** - Lisa Perrotti-Brown, Wine Advocate - June 2020

**89 points** - Jean Marc Quarin - April 2020

**92-93 points** - Yves Beck, Yvesbeck.wine.fr - April 2020

**Reviews** *"Featuring fragrant honeysuckle, lime blossoms and Granny Smith apple wafts, the 2019 Blanc Sec has an intense core of lemon curd and kumquat aromas. The medium-bodied palate is packed with zesty flavors with a crisp line of refreshing acidity and long, mineral-tinged finish."*  
- LPB, Wine Advocate

*"Pale color. Intense, fine, fruity, subtle, and chic nose. Fresh touch of mint. Delicate from the start, then finely fleshy, with a lot of sparkle in the taste and a meticulous touch, the wine stretches for a long time on the finish, with nuances citrus and lemon, without being acidic. It is very good. 100% sauvignon. The lovers of Sicilian lemons or the Amalfi Coast will be interested in this wine. You can serve it decanted at the last minute for two or three first years of its life in bottles. 2022 - 2032."*  
- JMQ, Quarin.com

*"Light yellow with green reflections. Very nice intensity of the bouquet where the minerality and the fruit create a convincing plurality. Shades of plums, apples and grapefruit followed by notes of firestone. Juicy and saline attack. Doisy-Daëne is endowed with a good and refreshing tension which supports ideally the aromatic expression. Fruity and persistent finish. Very convincing this wine ... What freshness and what breed! Now – 2032."*  
- YB, Yvesbeck.wine.fr

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