

Château Doisy Daëne Blanc 2011

CSPC# 772599

750mlx12

13.0% alc./vol.

Grape Variety

100% Sauvignon Blanc

Appellation

Bordeaux Sec

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.

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.

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. 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 it also has great aging potential (5 to 10 years)

Tasting Notes

This dry and straw yellow coloured white showcases a simple nose releasing empyreumatic, fruity and vegetal scents. You will be charmed with this medium-bodied wine revealing a broad texture and a medium finish.

Serve with

Salmon with bearnaise sauce; lobster-mushroom risotto; Fettuccine with shrimp & lemon; Vegetarian curry.

Production

2,270 cases made

Cellaring

Drink now-2018



Scores/Awards **93 points** - James Molesworth, Wine Spectator - March 31, 2013
93 points - James Suckling, JamesSuckling.com - September 19, 2014
92-94 points - Roger Voss, Wine Enthusiast - May 11, 2012
89-91 points - Stephen Tanzer's International Wine Cellar - July 2012
85-86 points - Jean Marc Quarin (score only)
Gold Medal - Concours Mondial Du Sauvignon

Reviews *"Sharp and precise, with taut thyme and tarragon notes leading the way, while the core of white peach, chamomile and green almond sits in reserve. This needs to unwind, but remains thoroughly pure and distinctive, with superb length and drive on the finish. Best from 2015 through 2020."*
- JM, Wine Spectator

"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."
- RV, Wine Enthusiast

"Lots of green apple, apricot & mango character on the nose. This is a full bodied with plenty of coconut, apple and mango. Papaya too. This is true to character. Hints of stone and mineral plus dried citrus and tropical fruit. Long & intense."
- JS, jamesuckling.com

"Pale straw-yellow. Rich citrus, peach and pineapple on the nose. Then surprisingly crisp and fresh given the ripe nose, boasting lovely precision and cut to the tropical fruit and sage flavors. The finish is creamy, smooth and long."
- ST, International Wine Cellar

"My staff and I just tasted the wine for the first time yesterday, which led to a long discussion about the characteristics of the experience. The description took us forever because layer after layer of aromatics and flavor unfolded after each smell and taste. Here is the synopsis of all that we gathered: The wine exudes an exotic aroma of clementine, dried apricot, wild white flower, notes of herbal tea leaves and a hint of vanilla. The mouth-coating, voluminous mid-palate showcases a stone-fruit, beautiful minerality that is offset by a zippiness that runs throughout. The finish is where it dazzled us and became truly unique. It finishes with tropical flavors of kiwi and papaya mixed with a light salinity and a great viscosity that all at once makes you salivate for more while you're still pulling flavor off of your inner cheeks. The Grand Vin Sec is remarkable and begs you to come back for more. It is a versatile pairing white; it has enough acidity to stand up to fish, as well as enough body to pair with a roasted chicken in a cream sauce. I cannot emphasize this enough: do not miss out on this wine."
- www.princetoncorkscrew.com
