



## Dauprat, Dauprat, AOP Pauillac, Rouge, 2017

AOP Pauillac, Bordeaux, France

This is a wonderful parcel of vines located in between plots owned by Château Latour & Château Lynch Bages. This is a must have wine for any Bordeaux enthusiast or collector. Great finesse, smoothness, and tannins. This wine is simply divine and will hold its own against the most prestigious Bordeaux! . A real hidden gem...

### PRESENTATION

Gabriel Meffre is the cellar master behind Dauprat and his château is one of the rare Crus Bourgeois of the appellation. He has been purchasing properties in Saint Julien and Pauillac for the last 40 years and renovating them, improving the work in the vineyard and making the cellars into buildings that would turn his prestigious neighbors green with envy! A man who is driven by the search for perfection in the wines he makes.

### WINEMAKING

Viticulture in "lutte raisonnée" with a strong importance attached to the ecological environment. Maceration and fermentation in truncated -shaped stainless-steel tanks at 28°C. Before ageing in oak barrels (15% new) for about 12 months. The barrels are 50% French and 50% American.

### VARIETALS

Cabernet sauvignon 73%, Merlot 27%

### 13,5 % VOL.

GM: No.

Contains sulphites. Contains egg or egg products. Does not contain milk or milk-based products.

### SERVING

17°C / 63°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

This wine contains great finesse, smoothness, and tannins. With a tight full-bodied expression. Over time the tannins can be expected to become rounder and the aromas will develop their full potential by becoming fine and delicate but conserving their potency.

### FOOD PAIRINGS

This Pauillac will go well with some grilled entrecôte, leg of lamb, rib of beef. Some serrano ham to start and for cheeses: reblochon, evora, époisses, goat cheese.

