Château Doisy Daëne Barsac

Appellation

BARSAC A.O.C

Producer

Château DOISY-DAËNE
Pierre & Denis DUBOURDIEU EARL
33720 BARSAC

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Situation & History

Château Doisy-Daëne, Second Cru Classé in 1855, located in Barsac in the Sauternes appellation, has been in the Dubourdieu family since 1924. For over eighty years three generations of vine growers have exercised talents to produce great sweet white wines : Georges (1924-1948), Pierre (1949-1999) and Denis since 2000.

Soils

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.

Vineyard

Replanted in its vast majority between the 50's and 60's, the Doisy-Daene vineyard is over forty years old. It is currently 18.2 hectares wide. With a density of 7,000 plants per hectare, it is planted with 86 % Sémillon and 14 % Sauvignon.

Viticulture

Traditional ploughing is performed on the soil of our vineyard and no weed-killer is used.
Organic manures are made with vegetal-based composts.
Bud removal, trellising and leaf removal are carefully done by hand.
Thus "grown like in a garden", within an orderly and well preserved environment, our vines produce early concentrated tasty grapes which have the smoothness and brightness of fresh fruit aromas we wish to obtain in our wines.

Wine making and Aging

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.
Extracted through slow pressings, the rich and pure juice ferments in oak barrels renewed by third. Ageing then starts with 10 month in oak barrels, in the coolness of the cellars and is regulated by the weekly toping of the barrels and regular rackings. This is followed by 9 month in stainless steal tank before bottling.

Blending

89 % Sémillon - 11 % Sauvignon

Wine

Doisy Daëne wine has a style of its own that privileges a bursting fruit concentrated by the "noble rot", strength, balance and subtlety of the flavors. The Doisy-Daëne style is all at once the expression of a great calcareous soil and a truly aesthetic family tradition, the one of distinguished white wines, of crystal-like purity, combining power and freshness, in an infinite youth.

Appreciation of the wine

Le Château, situé sur le plateau calcaire Haut-Barsac, séparé d'une petite route de Coutet, fut acheté par Georges Dubourdieu en 1924, puis géré par Pierre DUBOURDIEU qui a agrandi le domaine pour lui donner sa taille actuelle. Denis Dubourdieu, célèbre professeur de la faculté d'œnologie de Bordeaux, a pris la suite. Ses vins sont reconnus pour leur pureté et leur élégance que l'on retrouve sur le primeur 2008 avec un nez intense sur le citron confit, la rose et la violette. L'attaque est fraîche, le beau milieu de bouche dense, l'ensemble est superbe, long et droit avec une certaine trame. »
LE GUIDE DES VINS 2010 GAULT ET MILLAU EDITION AOUT 2009

L'APPRECIATION GENERALE DU DECANTER
« (100 % Semillon ; 1/3 oak ; 6 000 cases). Owned by Dubourdieu family - whose oenologist son, Denis, inspired the new quality of winemaking in the graves - and exquisitely made year in year out, by the demanding and intellectually curious father, Pierre. Consistent, fresh, elegant, rich and midweight sauternes which ages most harmoniously, as shown by the 1983 and 1986 vintages. Generally this is exceptional value for money. »
(SUPPLÉMENT BORDEAUX 2003 - JUILLET 2003)

L'APPRECIATION GENERALE DE BETTANE & DESSEAUVE
« Nous sommes en présence de l'archétype de Barsac, avec un vin plus parfumé et raffiné de texture en primeur que la moyenne des Sauternes. Depuis une bonne douzaine d'années, il a encore gagné en pureté et en fruit grâce aux vinifications superlatives du tandem père - fils, Pierre et Denis Dubourdieu. Ils n'ont pas leur pareil pour obtenir des cépages locaux le maximum de transparence et de complexité de saveur. »
(LE CLASSEMENT DES VINS ET DOMAINES DE FRANCE 2001)

L'APPRÉCIATION GÉNÉRALE DE MICHEL BETTANE
« Ce voisin de Climens est l'un des Sauternes les plus adroitement vinifiés et brille par une exemplaire pureté aromatique. Il a retrouvé toute la richesse de liqueur nécessaire. »
(REVUE DU VIN DE FRANCE - SEPTEMBRE 2001- HORS SERIE 2003)

POUR ACHETER SANS JAMAIS VOUS TROMPER

Château Doisy-Daëne 5ème sur 139 vins classés.
(VIN LE GRAND PALMARES 2007 - GREGORY MOTTE - NOVEMBRE 2006)

L'APPRÉCIATION GÉNÉRALE D'OZ CLARK
« Since 1989, the wines from this 15 ha neighbour to the great Ch.Climens have been stunning. This is consistently good Barsac estate, though it uses the Sauternes AC, and is made almost exclusively from Sémillon - rich, powerful and bursting with tropical fruit flavours. Owners Pierre and Denis Dubourdieu's recipe for success has been low yields, successive selective picking, and vinification and aging oak barrels. The wine are beautiful to drink young but will age ten years or more. »
(BORDEAUX : THE WINES / THE VINEYARDS / THE WINEMAKERS - OZ CLARK -2006)