



*Château*  
*Doisy Daëne*

🌀 **Château Doisy-Daëne Barsac** 🌀

Vintage 2024

**Appellation**

Sauternes ou Barsac

**Producer**

SAS Denis Dubourdieu Domaines 15, Gravas - 33720 BARSAC

---

**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.

**Grape planting**

13.3 Ha 93 % Sémillon 7 % Sauvignon blanc

**Blending**

75% Sémillon - 25% sauvignon blanc

**Wine making and ageing**

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.

**DENIS DUBOURDIEU DOMAINES**

— *Vignerons à Bordeaux depuis 1794* —



## ❧ Château Doisy-Daëne Barsac ❧

Vintage 2024

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

### **Tasting**

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.

### **Detailed informations**

**DENIS DUBOURDIEU DOMAINES**

— *Vignerons à Bordeaux depuis 1794* —