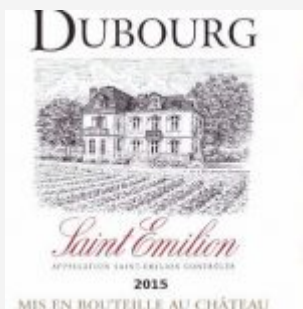


Château Dubourg Saint-Émilion France 2015

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2015
GRAPE Merlot/Blend
GEOGRAPHY Europe
COUNTRY France
LARGER REGION Bordeaux/
 Right Bank
SMALLER REGION Saint-Émilion

Rationale

Saint-Émilion is an appellation and key wine town in the Libournais district of Bordeaux, important in terms of both quality and quantity. There have vineyards around Saint-Émilion since Roman times, and today the Saint-Émilion wine appellation is one of the most prolific in the Bordeaux region.

Unlike the wines of the Médoc (which focus heavily on Cabernet Sauvignon), Saint-Émilion wines are predominantly made from Merlot and Cabernet Franc. Other traditional Bordeaux varieties (Cabernet Sauvignon, Carmenere, etc.) are permitted for use here, but are rarely used to any significant extent. Merlot makes up around two thirds of vines planted around Saint-Émilion, and continues to increase in popularity because of the softer, more approachable wine styles it produces.

Wine from the sandy soils in Saint Emilion is lighter, offering more of a red fruit character, while the wines from clay and limestone soils are often richer, deeper, and longer lasting. The Merlot here offers up lush, soft textures, richness, and concentration with flavors of plums, blackberry, licorice, and black cherry. The Cabernet Franc adds aromatic qualities like flowers and spice as well as tannin and structure. As it ages, St. Emilion can also be earthy, spicy, and deliver notes of tobacco and truffle.

For over two centuries, Chateau Dubourg has produced wine at their family estate located in Escoussans. This is a tiny nine-acre estate that lies in the flat land of Saint-Emilion below the famed slopes and plateau. It is in an open, fruity style with a dominance of 80% Merlot with 20% Cabernet Franc giving juicy acidity, red fruits, and some concentration.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Garnet
RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
TANNIN Med+
TEXTURE Round / Smooth
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry
Condition: Ripe, Raisinated / Dried
BLACK FRUIT Blackberry • Black Currant / Cassis • Black Plum • Mulberry
Condition: Ripe, Raisinated / Dried
FLORAL Rose • Violet *Condition: Fresh, Dried*
OTHER VEGETABLE Mushrooms (Brown) • Beet (Purple) • Olive (Black)
HERBAL Tea Leaf / Bergamot • Marjoram • Tobacco Leaf • Laurel / Bay Leaf
OTHER SPICES Chinese Five Spice • Cocoa Powder • Green Peppercorn
ORGANIC EARTH Forest Floor • Truffle / Mushrooms
INORGANIC EARTH Mineral / Rock • Graphite
ANIMAL Leather
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Walnut • Pecan / Brittle