
Château Tertre Daugay 2009

CSPC# 749558

750mlx12

14.5% alc./vol.

Grape Variety

60% Merlot, 40% Cabernet Franc.

Appellation

St Emilion

Classification

Grand Cru Classe

General Info

The estate naturally wraps around a high promontory which represents the end of the plateau of Saint-Emilion. The vineyard benefits from a majestic panorama extending towards the neighbouring village and across the entire Dordogne valley. It is in this place that, for time immemorial, a watch tower has stood to ensure the defense of the village of Saint-Emilion. The 16ha estate, planted to 60% Merlot and 40% Cabernet Franc, has been owned by Count Léo de Malet-Roquefort of Maison Malet Roquefort since 1978. In recent years, it has been run by his son Alexandre de Malet-Roquefort, with Stéphane Derenoncourt as a consultant.

Domaine Clarence Dillon announced in June 2011 the acquisition of Château Tertre Daugay. The family company looks forward to returning this great estate to its former glory.

As of February 2012, Tertre Daugay has been renamed Chateau Quintus. 2010 is the last vintage of Chateau Tertre Daugay.

Winemaker

Stéphane Derenoncourt

Vineyards

The originality of this extraordinary terroir lies in its diversity of soils, slopes and orientations. Area: 16 hectares. Soil: clay and calcareous hillside, calcareous plateau. The vineyard possesses approximately 16 hectares for an average vines age of 25 years old. The soil is straggled by a majority on clayey-calcareous mountainsides and calcareous trays.

Maturation

To produce the wine of Chateau Tertre Daugay, the vinification takes place in traditional, cement vats. Malolactic fermentation occurs in French oak barrels. The wine is aged in an average of 35% new, French oak barrels before bottling.

Tasting Notes

The 2009 Château Tertre Daugay is dark ruby-purple to the edge. Gorgeous aromatically, featuring a luscious mix of blackberry, dark plum, graphite, and tobacco, gently tinged with cedar. Fabulously opulent in 2009 — like all the top Pomerols and Saint-Émilions of the vintage — packed with gobs of black raspberry jam, black cherry, and licorice, finishing with plush, silky tannins. Drink now for its youthful purity, or do as we're doing and lay this one down until the late 2020s.

Serve with

Chateau Tertre Daugay is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Tertre Daugay is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms, and pasta.

Production

cases made

Cellaring

Drink 2010-2025

Scores/Awards

92-95 points - James Suckling, Wine Spectator - Web Only 2010

89-91* points - Robert Parker, Wine Advocate #188- April 2010

16 points - Jancis Robinson, JancisRobinson.com - April 2010

91 points - Jane Anson, The New Bordeaux - April 2010

88-90 points - Jeff Leve, thewinecellarinsider.com - June 2010

87 points - Jean Marc Quarin (score only) - March 2010

89 points - Peter Moser, Falstaff Magazine - January 2023

16 points - La Revue du Vin France (score only) - January 2011

14.5 points - Bettane & Desseauve (score only) - May 2022

