

# CHÂTEAU DAUZAC

## 2023

### GRAND CRU CLASSÉ EN 1855

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



Dedicated to the expression of a terroir and dominated by Cabernet Sauvignon, Château Dauzac reveals a beautifully complex bouquet. On the palate, it displays a subtle balance between the richness of its tannins and the aromatic diversity of its supple fruit, emblematic of a great wine for ageing.

The vines got off to an earlier start than in recent decades. This year, spring frosts were mild and spared our plots. The warmer-than-average spring allowed us to enjoy a magnificent flowering period, which began at the end of May. Until early summer, weather conditions were mild and very humid. This equation meant that our teams had to keep a watchful eye on the plants. Different herbal teas are used for each treatment to reinforce the vine's defenses, thus effectively protecting our vineyard. Veraison begins slowly at the end of the first half of July and ends at the beginning of August. Radically different from July, the weather in August becomes dry, with normally warm temperatures. Conditions intensify in September, with several weeks above 40°C coupled with hot nights. We began harvesting our plots on September 11<sup>th</sup> and finished on the 27<sup>th</sup> under optimal weather conditions. The juices are concentrated and rich, but with excellent acidity that will guarantee great ageing potential.



#### APPELLATION

Margaux

#### BLEND

66% Cabernet Sauvignon, 34% Merlot

#### GROWING SURFACE AREA

42 hectares

#### SOIL TYPE

Deep, gravelly hilltops

#### ROOTSTOCKS

101-14, Riparia Gloire et 3309

#### FERTILISER

Organic

#### PLANT DENSITY

10 000 vines stocks per hectare

#### AVERAGE AGE OF VINES

35-40 years

#### TYPE OF PRUNING

Double Guyot system with de-budding

#### HARVESTING

By hand in small crates and table sorting before and after destemming

#### VINIFICATION

Use of a gravity-flow cellar to supply the fermenting room

#### ALCOHOLIC FERMENTATION

Without sulphite ; in wooden casks with dual transparent staves having allowed us to rethink our method of pumping-over and optimise macerations. Fermentation temperature 28°C

#### MALOLACTIC

Yes

#### FINING

If needed, with plant proteins

#### AGEING

15 months in French oak barrels (of which 65% are new) and 10% in amphora

#### ALCOHOL CONTENT

14% Vol.

#### TASTING COMMENTS

Powerful and silky, this full-bodied, fleshy 2023 has an attack dominated by bright, pure fruit, giving way to a full, silky palate where red fruit and menthol notes mingle. The tannins are well integrated. The texture on the palate is luscious and full.

#### AGEING POTENTIAL

In its best years from 5 to 20 years, at its peak between 20 and 30 years

100% VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

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