

Château Dauzac 2018

Margaux Appellation, Grand Cru Classé – 1855

Excellence delivered...

Like for all great vintages, the weather played an essential role in structuring the 2018 vintage. A mild winter – one of the mildest since 1900 – with substantial rainfall for the first six months of the year allowed the vines to develop extremely well. Research conducted over the past three years at Château Dauzac on the use of algae as an alternative for fighting powdery mildew to reduce copper treatments significantly contributed to keeping our vineyard in very good health. After flowering, which was quick and even, a total change in climate occurred with a four-month period that was dry, warm and sunny. The groundwater supply and the outstanding summer months helped bring about complex and subtle ripening of the grapes. The harvests were conducted from September 17th to October 8th in excellent conditions with meticulous plot by plot selection. In compliance with the biodynamic calendar, this vintage was harvested on fruit days for grand terroir wines. The alcoholic fermentations were done with yeasts naturally selected in our vineyard. The symbiosis between the terroir, yeasts and varieties succeeded in producing very delicate, great complexity, rarely reached in previous years. In 2018, production was 45 hectolitres per hectare.

Tasting comments

The 2018 vintage, with a level of quality seldom achieved, is characterized by hints of spicy, ripe cherry, very nice concentration and exceptionally silky tannins.

Our suggestions

White meat, poultry, red meat, game, cheese

Ageing potential

At its best between 5 and 20 years of age, can keep up to 20-30 years.



CEO: Laurent Fortin

Technical manager: Philippe Roux

Consultant Oenologist: Eric

Blend: 68% Cabernet Sauvignon, 32% Merlot

Growing surface area: 42 hectares

Soil type: deep, gravelly hilltops

Rootstocks: 101-14, Riparia Gloire and 3309

Fertiliser: organic

Plant density: 10,000 vine stocks per hectare

Average age of vines: 35-40 yrs. old

Estate varietal planting: 70% Cabernet Sauvignon, 30% Merlot

Type of pruning: double Guyot system with de-budding

Harvesting: by hand in small bins and table sorting before and after destemming

Vinification: use of a gravity-flow cellar to supply the fermenting room

Fermentation: 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: 100% in French oak barrels (of which 65% are new) for 15 months with racking, depending on tasting results

100%-VEGAN certified wine production

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