

# Haut-Médoc de Dauzac 2018

## *Haut Médoc Appellation*

*The grapes from this lovely little 4-hectare vineyard in Haut-Médoc are grown and made into wine as carefully as the ones at Château Dauzac.*

*The distinctive soil provides a complexity in which the Cabernet Sauvignon grapes are fully expressed. Hints of fruit and spice give this nicely balanced wine its genuine character.*

Like for all great vintages, the weather played an essential role in structuring the 2018 vintage. A mild, rainy winter 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 17<sup>th</sup> to October 8<sup>th</sup> 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 a **very delicate, great complexity, rarely reached in previous years**. In 2018, production was 45 hectolitres per hectare.

### Tasting comments

*Colour:* garnet with violet hues

*Nose:* a powerful nose of red fruit, slightly peppery and floral notes

*Palate:* nice blend between ripe fruit and elegant tannins. Very nice balance on the palate, so it's safe to assume there'll be a nice tasting two years from now.

### Our suggestions

White meat, poultry, red meat, game, cheese

### Ageing potential

At its best between 3 and 15 years of age, can keep up to 15-20 years.



CEO: Laurent Fortin

Technical Manager: Philippe Roux

Consultant Oenologist: Eric Boissenot

**Blend:** 65% Cabernet Sauvignon, 35% Merlot

**Growing surface area:** 4.1 hectares

**Soil type:** 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 stainless steel, temperature-controlled vats

Fermentation temperature: 28°C

**Malolactic:** yes

**Fining:** if needed, with plant proteins

**Ageing:** 12 months in barrels with racking, depending on tasting results

100%-VEGAN certified wine production

[www.chateaudauzac.com](http://www.chateaudauzac.com)

+33(0)5 57 88 32 10

contact@chateaudauzac.com

