

D de Dauzac 2017

Bordeaux

Sightly fruity and spicy, to taste with friends.

After a rather dry and sunny, the month of March was mild, causing the first vine leaves to appear very early. There were mild temperatures in May, with rapid and even flowering at the end of the month. The summer, with average temperatures, was marked by a water deficit but the harvest was highly homogeneous with impressive maturity.

Tasting notes

Appearance : Dark garnet.

Nose : The expression of fresh red fruits and spicy tint.

Mouth : Round and supple attack, very balance and nicely concentrated with refined notes of black fruits. Good length on the palate that remains fresh.

Our suggestions

White meat, poultry, red meat, cheese, vegan dishes.

Ageing
2020/2024



Appellation : Bordeaux

Blending: Cabernet Sauvignon 55 % / Merlot 45%

Production : 50 000 bouteilles

Sole type : Clay gravel

Rootstock : 101-14, 3309 420A & gravessac

Pruning system : «Guyot double» pruning

Fermentation : Steel and stainless steel vats

Malolactique : yes

Elevage : Vats & barrels

100% VEGAN

CEO : Laurent Fortin
Technical director : Philippe Roux
Consultant oenologist : Eric Boissenot

www.chateaudauzac.com
+33(0)5 57 88 32 10
contact@chateaudauzac.com

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855

