

D de Dauzac 2018

Bordeaux

Slightly fruity and spicy, to taste with friends.

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. 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.

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
2019/2023



Appellation: Bordeaux

Blending: Cabernet Sauvignon 56 % / Merlot 44%

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
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