

# Labastide Dauzac 2019

## *Margaux Appellation*

*Produced on predominantly clayey plots conducive to the expression of Merlot grapes and the verve of Cabernet-Sauvignon, Labastide Dauzac is characterised by its elegance and fruitiness.*

The 2019 vintage was subjected to certain weather conditions, which led us to spending more time in the vineyards. Fortunately, our team know-how and farmer wisdom allowed us to see this nice vintage through successfully. After a winter back-and-forth between mild and cold spells, bud break came fairly early. Our phytosanitary practices in the vineyards are inspired by biodynamics with the use of local plants. Flowering occurred quickly thanks to the mild weather in late May and early June. However, rainfall disrupted the smooth development of the flowering on the Merlot grapes, triggering a little coulure (also known as shatter) and millerandage, leading to looser, less compact bunches, and lowering the yield in favour of quality. Then in late June and into July, a heatwave settled across southwestern France. The heatwave, coupled with a slight lack of water, caused the vines to develop minor water stress, beneficial for stopping growth and conducive to grape ripeness. In late July, bunches in the vineyards were thinned out by our teams to eliminate the unbalanced berries and make veraison more consistent. Harvesting began on September 17th and ended on October 10, 2019. In compliance with the biodynamic calendar, the grapes were harvested on fruit days for grand terroir wines as has been the case for the past several vintages. In addition, plot-by-plot selection was optimised using a Bacchimeter.

### **Tasting comments**

Nice purple hues, nose of dark fruit, generous and mouth-filling. The tannins are supple and round. The finish is slightly minty.

### **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 20 years.



CEO: Laurent Fortin  
Technical Manager: Philippe Roux  
Consultant Oenologist: Eric Boissenot

*Blend:* 58% Merlot, 42% Cabernet Sauvignon

*Growing surface area:* 42 hectares

*Soil type:* Gravelly hilltops, predominantly clayey

*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:* 69% Cabernet Sauvignon, 29% Merlot, 2% Petit-Verdot

*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 temperature-controlled, insulated stainless steel. 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 -

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