CHÂTEAU DAUZAC 2024

GRAND CRU CLASSÉ EN 1855

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The 2024 vintage promises to be a remarkable year, combining finesse, balance and aromatic brilliance. After a mild winter, spring brought early and uniform flowering, heralding excellent quality potential. A few storms in early summer ensured good water reserves, followed by a hot, dry August that was conducive to gradual, uniform ripening of the berries. The alternation of sunny days and cool nights in August and September helped preserve acidity and develop beautiful aromatic complexity. The harvest, from 23 September to 7 October, took place in excellent conditions, with the grapes reaching perfect ripeness. Thanks to rigorous selection in the vineyard, 2024 promises to be a brilliant vintage, with each grape variety expressing its full potential.

100 years in a bottle, and tomorrow...?

In 1924, Château Dauzac became the first Grand Cru Classé to bottle its wine at the estate, driven by the initiative of Nathaniel Johnston. That same year, the iconic imperial yellow label was created, a symbol of light and prestige. Today, it has become a recognizable emblem of Château Dauzac.

Château Dauzac celebrates 100 years of bottling on the estate, a symbol of high standards and loyalty to an exceptional terroir. This anniversary vintage pays tribute to a long tradition of authentic, masterfully crafted wines, embodying the boldness, precision and refinement that have always characterised Dauzac's pioneering spirit.

APPELLATION
Margaux

BLEND
77% Cabernet Sauvignon, 23% Merlot

GROWING SURFACE AREA
45 hectares

SOIL TYPE
Deep, gravelly hilltops

ROOTSTOCKS
101-14, Riparia Gloire et 3309

FERTILISER
Organic

PLANT DENSITY
10 000 vines stocks per hectare

AVERAGE AGE OF VINES
35-40 years

TYPE OF PRUNING
Double Guyot system with de-budding

HARVESTING
By hand in small crates and table sorting before and after destemming.

VINIFICATION
Use of a gravity-flow cellar to supply the fermenting room.

ALCOHOLIC FERMENTATION
Without sulphite ; 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

AGEING
15 months in French oak barrels (of which 65% are new) and 10% in amphora.

ALCOHOL CONTENT
13.5% Vol.

TASTING COMMENTS
Château Dauzac 2024 offers a subtle balance between the richness of the tannins and the aromatic diversity of the fruit. It has a pure, fresh fruity attack, followed by a silky palate in which the red fruit blends harmoniously. The velvety texture lasts a long time on the palate.

AGEING POTENTIAL
In its best years from 5 to 20 years, at its peak between 20 and 30 years.

100% VEGAN CERTIFIED WINE PRODUCTION



Scores and accolades

TastingBook Markus Del Monego: **94pts.**
Yves Beck: **92-93pts.**
James Suckling: **92-93pts.**
Vinous Neal Martin: **91-93pts.**
Falstaff: **92pts.**
Alexandre Ma: **90-92pts.**
Jane Anson : **91pts.**
Jancis Robinson: **15pts.**
The Drinks Business: **91-93pts.**
Decanter: **91pts.**
Bernard Burtschy: **95-96pts.**
VertdeVin: **94pts.**
Terre de Vins: **93-94pts.**
La Revue du Vin de France: **94pts.**
Bettane & Desseauve: **94pts.**

VEGAN

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