

# 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.



*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

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