

Labastide Dauzac 2017

Appellation Margaux

Elegant et aromatic...

After a rather dry and sunny winter, the month of March was mild, causing the first vine leaves to appear very early. The heavy spring frost in the Bordeaux region at the end of April spared all of Château Dauzac's vineyards with their bench of gravel located near a river. 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. The first rainfalls in September were worrisome but once again, Château Dauzac's geographic location between a river and forest which causes air to flow through clouds limited rainfall during harvesting. The harvest was rapid: we started the Merlot on 14 September and ended the Cabernet Sauvignon on 4 October. The harvest was highly homogeneous with impressive maturity. Careful intra-plot selection work resulted in high-precision vinification.

Tasting notes

Appearance: purplish red with purple tints.

Nose: the fruity nose is underlined by spices.

Mouth: full attack, immediately alluding to the breed of this balanced and complex wine. A well-honed Margaux with a fresh finish.

Our suggestions

White meat, poultry, red meat, game, cheese

Ageing potential

Peak expression after 3 to 15 years, can be aged up to 20 years.



Blend : 52% Cabernet Sauvignon, 48% Merlot

Production area : 42 hectares (104 acres)

Soil type : gravelly hilltops, predominantly clayey

Rooststock : 101-14, Riparia Gloire and 3309

Fertilizer : Organic fertilization

Planting density : 10,000 vines/hectare

Average vine age : 35-40 years

Grape varieties on the property : 70% Cabernet Sauvignon, 30% Merlot

Pruning system : « Double Guyot » pruning with disbudding

Harvest : By hand in small crates and sorting on tables before and after de-stemming.

Vinification: Use of gravity-flow vatting to supply the fermentation room. Fermentation in thermo-regulated stainless steel vats.

Fermentation temperature : 28°C (82,4°F)

Malolactic : Yes

Finish : with plant proteins if necessary

Ageing : traditional for 12 months with racking based on tasting results.

Production of certified 100% VEGAN wine

Directeur général : Laurent Fortin
Directeur technique : Philippe Roux
Œnologue consultant : Eric Boissenot

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