

Labastide Dauzac 2018

Margaux Appellation

Elegant and aromatic...

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 17th to October 8th 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 **very delicate, great complexity, rarely reached in previous years**. In 2018, production was 45 hectolitres per hectare.

Tasting comments

Colour: bright red with purple hues

Nose: the fruity nose is enhanced by hints of tobacco.

Palate: the attack on the palate is full and silky. A balanced, complex wine, with nice fresh finish

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: 52% Merlot, 48% 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: 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: traditional, for 12 months with racking, depending on tasting results

100%-VEGAN certified wine production

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