

Château Dauzac 2019

Margaux Appellation, Grand Cru Classé – 1855

Finesse and Complexity

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

Château Dauzac 2019 is a wine that expresses outstanding fruit vibrancy. It is very well-balanced and composed of dense tannins that flaunt rarely-achieved finesse and elegance.

Our suggestions

White meat, poultry, red meat, game, cheese.

Ageing potential

At its best between 5 and 20 years of age, can keep up to 20-30 years.



Blend: 73% Cabernet Sauvignon, 27% Merlot

Growing surface area: 42 hectares

Soil type: deep, 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: 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 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

Fining: if needed, with plant proteins

Ageing: 100% in French oak barrels (of which 66% are new) for 15 months with racking, depending on tasting results

Alcohol content: 14,5% vol.

- 100%-VEGAN certified wine production -

CEO: Laurent Fortin
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CHATEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



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Tasting notes

JAMESSUCKLING.COM 

94-95/100

« This is linear and tight with beautiful concentration of tannins and dark fruit, as well as tar and dark chocolate. Full, yet racy and long. Very solid and structured with tannins that integrate well into the wine. Better than the 2018. »

Yves Beck

92-94/100

« Deep purplish red. Superb bouquet, complex and intense. Hints of black-currant and redcurrant followed by refreshing notes of eucalyptus and liquorice root. On the palate, the wine is unctuous and fruit-driven. It combines roundness and freshness, and is endowed with subtle tannins that integrate well and have the substance required for being in harmony with the racy structure. Nice aromatic intensity, persistent and fruity finish. A Dauzac of character! Recommended for drinking 2024-2044. »

O.P - *Meilleur Sommelier du Monde*

« The nose is precise and still primary, but the floral, spicy side tasted in the 2019 plot-by-plot wines is also present. The subtle spices and peonies provide finesse. The aromatic profile is a tad bit Burgundian. The woody taste is moderate for the time being. In the mouth, it shows nice identity with volume and nice amplitude, while keeping its ethereal yet rather fleshy side. It's a very sapid wine with a developed tannin structure. Overall, it is a nice compromise between maturity and finesse. »

Markus Del Monego MW

94/100

« Dark purple colour with violet hue and black core. Aromatic nose with fresh character, fragrant fruit reminiscent of black-currants, elderberries, mulberries, gingerbread spices, dark chocolate and fine toasting aroma. On the palate freshness and elegance, ripe tannins and multi-layered fruit, a fine wine with convincing length. »

JEAN-MARC QUARIN
CRITIQUE INDÉPENDANT DES VINS DE BORDEAUX

92/100

« Attractive, purple and intense dark colour. Subtle, even deep, ripe fruity nose. Immediately fleshy right from the attack, with delicate feel, plush texture, the wine develops aromatic and flavourful, with nice length enhanced by a hint of crispness without angularity. Blend: 73% Cabernet Sauvignon, 27% Merlot. 100%-Vegan certified wine production. Recommended for drinking 2028-2050 »

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