

D de Dauzac 2019

Bordeaux

Sightly fruity and spicy, to taste with friends.

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. 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.

Tasting notes

Appearance : Dark garnet.

Nose : The expression of fresh red fruits and spicy tint.

Mouth : Round and supple attack, very balance and nicely concentrated with refined notes of black fruits. Good length on the palate that remains fresh.

Our suggestions

White meat, poultry, red meat, cheese, vegan dishes.

Ageing
2020/2029



Appellation: Bordeaux

Blending: Cabernet Sauvignon 56 % / Merlot 44%

Sole type: Clay gravel

Rootstock: 101-14, 3309 420A & gravessac

Pruning system: «Guyot double» pruning

Fermentation: Steel and stainless steel vats

Malolactique: yes

Elevage: Vats & barrels

100% VEGAN