

# LABASTIDE DAUZAC

## 2020



### MARGAUX APPELLATION

Produced on predominantly clayey plots conducive to the expression of Merlot grapes and the verve of Cabernet-Sauvignon, Labastide Dauzac is characterised by its elegance and fruitiness.

The months of March and April were quite mild, encouraging dynamic, early budburst about two weeks ahead of time. Mechanical soil tillage in the spring stimulated the vine to develop its root system in depth, allowing the plant to resist drought. An essential agronomical factor this year that enabled well-structured ripeness. Flowering occurred between May 25th and June 1st. The warm, dry summer which followed led to excellent grape ripeness. The lack of rainfall brought about a slight water deficit, a situation that created natural concentration with ripeness evolving nicely until harvest time. The use of biodynamic preparations in the vineyards allowed the vine to face the summer's high temperatures and drought in good conditions. For the Merlot grapes, harvesting began on September 10th, ending on September 17th. We were seeking fruit and complexity. The Cabernet Sauvignon grapes were picked from September 21st to the 30th, before the weather conditions deteriorated. Fermentation with gentle pumping over favoured the extraction of subtle, complex tannins. The extra special care given to the press wine was essential for elaborating the blend.

### Tasting comments

Nice purple hues, nose of dark fruit, generous and mouth-filling. The attack is full, immediately conveying the pedigree of this balanced, complex wine.

### Ageing potential

At its best between 3 and 15 years of age, can keep up to 15-20 years.

**Blend:** 60% Merlot, 40% 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:** 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 temperature-controlled, insulated stainless steel. 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 -