

# FRANC DE PIED

## 2021

### MARGAUX

Dedicated to the expression of a terroir and dominated by Cabernet Sauvignon, Château Dauzac reveals a nicely complex bouquet. On the palate, it strikes a subtle balance between the richness of its tannins and the aromatic diversity of its supple fruits, emblematic of a great wines for ageing.

One vintage follows another but no two are alike. The 2021 vintage called for a lot of patience and commitment. We worked relentlessly to protect our vines from disease pressure.

The vintage began by an especially mild and rainy winter. Bud break was uniform and occurred early but the extra-cold and rainy spring meant that the head start was soon lost. During the spell of frost in April, Château Dauzac's vineyards were protected due to their proximity to the Gironde estuary, which acts as a natural thermal regulator. Flowering began around May 25<sup>th</sup> in ideally warm and dry weather. June was especially rainy, with approximately 127% more rain than average. At times, the rain had an impact on flowering, with traces of coulure (also known as shatter) and millerandage. The cold and damp summer called for watchfulness at all times. Mildew pressure increased and was more intense. Preventing the mildew from developing turned out to be one of the summer's main goals. Veraison was delayed due to the 20<sup>nd</sup> in our earliest-ripening Merlot plots and ended October 13<sup>th</sup> with our grand Cabernet Sauvignon grapes, which managed to take advantage of the sunny days after the rainy spell in early October. Plot-by-plot selection and meticulous sorting of the grapes harvested allowed for high-quality winemaking. The mature balances are reminiscent of the past century's great vintages: aromas of crisp fruit, lots of subtlety and great length on the palate. It has the freshness and structure that have made Bordeaux wines so famous.

#### Tasting comments

Very fresh and complex nose of crisp black and red fruit, paired with a floral bouquet. Notable for its sensational minerality, prompting salivation and very nice length on the palate. Airy mouthfeel with a tannic structure that is expressed with finesse and delicacy.

**Blend** 100% *franc de pied* ungrafted Cabernet Sauvignon

**Growing surface area** 55 ares

**Soil type** Fine and sandy, gravelly hilltops

**Rootstocks** 101-14, Riparia Gloire and 3309

**Fertiliser** Organic

**Plant density** 10,000 vine stocks per hectare

**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 crates and table sorting before and after destemming

**Vinification** Use of a gravity-flow cellar to supply the fermenting room

**Fermentation** In dolias. Fermentation temperature 28°C

**Malolactic** Yes

**Fining** If needed, with plant proteins

**Ageing** In dolias for 15 to 18 months, depending on tasting

**Ageing potential** At its best between 5 and 20 years of age, can keep up to 40-50 years

**Alcohol content** 12.5% vol.

**100% VEGAN certified wine production**

