

Comte de Dauzac 2020

Margaux

Jean-Baptiste Lynch, an emblematic owner of Château de Dauzac, prestigious Classified Growth in Margaux, was named Count of the Empire in 1810 by Napoleon Bonaparte. The wine, an echo to this character, reveals itself by its purity, red fruits aromas and velvety tannins.

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.

Tasting notes

The robe is dark and deep. The fresh nose is marked by the fruit at good maturity with a touch of mint. A beautiful presence in the mouth with supple and harmonious tannins.

Our suggestions

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

Ageing potential

Express itself at its best between 3 to 15 years, up to age 15 and 20 years



Appellation: Margaux

Blend: Cabernet Sauvignon 65%, Merlot 35%

Sole type: Fine and sandy gravelly hilltops

Rootstock: 3309 and 101-14

Pruning system: «Guyot double» pruning

Fermentation: Thermo-regulated wooden and stainless steel vats. Fermentation temperature 28°C.

Malolactic: Yes

Ageing: 12 months in barrels with racking according to the tasting.

Alcohol content: 13,5% Vol.