

LE HAUT-MÉDOC DE DAUZAC

2022

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



The grapes from this lovely little 4-hectare vineyard in Haut-Médoc are grown and made into wine as carefully as the ones at Château Dauzac. The distinctive soil provides a complexity in which the Cabernet Sauvignon grapes are fully expressed. Hints of fruit and spice give this nicely balanced wine its genuine character.

The 2022 vintage will be remembered by all. The particularly mild winter led to a very early budburst. Frosts were avoided during the cool nights of April. Once again, the Gironde estuary served as a protector for Château Dauzac's vineyard. Flowering began around May 15th in ideal weather conditions, but the end of flowering was marked by violent storms. Fortunately, the vineyard was spared from hail. This last rainy episode then gave way to a very hot and dry summer. The drought was the most concerning element of this vintage. Herbal teas applied regularly to the vines helped them to strengthen their resistance and cope with this climate. August only rain helped the vines to complete their veraison. The harvest took place under exceptional weather conditions from September 5th to 26th. The overall yield was small due to the lack of water but the remarkable quality will make the 2022 vintage one of the greatest ever known in Bordeaux.



APPELLATION

Margaux

BLEND

80 % Cabernet Sauvignon, 20 % Merlot

GROWING SURFACE AREA

4,1 hectares

SOIL TYPE

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 years

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

ALCOHOLIC FERMENTATION

In stainless steel, temperature-controlled vats.

Fermentation temperature 28°C

MALOLACTIC

Yes

FINING

If needed, with plant proteins

AGEING

For 12 months with racking, depending on tasting results

ALCOHOL CONTENT

14 % Vol.

TASTING COMMENTS

The nose is fresh and marked by slightly spicy fruit.

The mouth is a beautiful balance between crisp fruit and silky tannins.

AGEING POTENTIAL

At its best between 3 and 10 years of age, can keep up to 10 years

100 % VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

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LE HAUT-MÉDOC DE DAUZAC

JAMES SUCKLING.COM 

91 - 92

Firm and chalky tannin structure with a juicy, dark-fruited finish.

JANE ANSON
INSIDE BORDEAUX

91

Well judged concentration, deep plum and cassis fruits, very enjoyable.