

AURORE DE DAUZAC

2022

PLOT-BY-PLOT SELECTION



Produced from vines located on a specific geological vein where the gravelly soil is fine and sandy, the plot-by-plot selection unique to Aurore de Dauzac lets the Cabernet Sauvignon grapes express themselves, providing a crisp, fruity and intense wine.

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
60 % Merlot, 36 % Cabernet Sauvignon,
4 % Petit Verdot

GROWING SURFACE AREA
42 hectares

SOIL TYPE
Fine and sandy, 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 temperature-controlled, insulated stainless steel and wooden casks. Fermentation temperature 28°C

MALOLACTIC
Yes

FINING
If needed, with plant proteins

AGEING
45% in french oak barrels (of which 20 % are new) and 55 % in French oak tanks for 12 months

ALCOHOL CONTENT
14 % Vol.

TASTING COMMENTS
The nose is floral with notes of fresh red fruits. The tannins are present but silky and offer a nice length.

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

100 % VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

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