

AURORE DE DAUZAC

2022

PLOT-BY-PLOT SELECTION

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSE EN 1855



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

57 % Merlot, 40 % Cabernet Sauvignon,
3 % 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

1 avenue Georges Johnston, 33460 Labarde
www.chateaudauzac.com

AURORE DE DAUZAC 2022

vinous

90-92

*The palate is medium-bodied with sappy
black fruit and finely-knit tannins.*

Neal Martin

JANE ANSON
INSIDE BORDEAUX

94

*Plenty of fruit and fresh acidities ...
delivers power and complexity*

JAMES SUCKLING.COM 

92 - 93

Pretty and lively.

BERNARD
BURTSCHY
PhD 
LA BIÈRE DU MATHÉMATICIEN ET L'EXPERTISE DES TERROIRS

90 - 92

Yves Beck

90 - 91