

AURORE DE DAUZAC

2023

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



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.

For its 10th anniversary, Aurore de Dauzac has been given a refined decagonal packaging, a contemporary nod to its original label. This design symbolises the ten dimensions of its evolution, underlined by an aluminium finish, a guarantee of solidity and durability.

The vines got off to an earlier start than in recent decades. This year, spring frosts were mild and spared our plots. The warmer-than-average spring allowed us to enjoy a magnificent flowering period, which began at the end of May. Until early summer, weather conditions were mild and very humid. This equation meant that our teams had to keep a watchful eye on the plants. Different herbal teas are used for each treatment to reinforce the vine's defenses, thus effectively protecting our vineyard. Veraison begins slowly at the end of the first half of July and ends at the beginning of August. Radically different from July, the weather in August becomes dry, with normally warm temperatures. Conditions intensify in September, with several weeks above 40°C coupled with hot nights. We began harvesting our plots on September 11th and finished on the 27th under optimal weather conditions. The juices are concentrated and rich, but with excellent acidity that will guarantee great ageing potential.



APPELLATION

Margaux

BLEND

52 % Cabernet Sauvignon, 48 % Merlot

GROWING SURFACE AREA

42 hectares

SOIL TYPE

Fine and sandy, gravelly hilltops

ROOTSTOCKS

101-14, Riparia Gloire et 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

13,5% Vol.

TASTING COMMENTS

A brilliant red color with ruby highlights, Aurore 2023 reveals notes of red fruit with a slightly floral expression. The palate is round and supple, with a lovely concentration of crunchy black fruit notes.

AGEING POTENTIAL

In its best years from 3 to 15 years, at its peak between 15 and 20 years

100% VEGAN CERTIFIED WINE PRODUCTION

Château Dauzac

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



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92-93/100

JAMESSUCKLING.COM 

92-93/100

*«Very perfumed with orange blossom, dark berry and wet earth, following through to a medium body, a solid core of fruit and a fresh and vivid finish.»
James Suckling April 2024*

Tulipe^{La}Rouge
LE GUIDE NUMÉRIQUE DES VINS

90/100

VertdeVin
MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS

93/100

*«The nose is precise and straightforward, with lovely definition and an intense, airy texture. Marked by fresh spices. There are notes of pulpy/juicy wild blackberry, violet and, to a lesser extent, cornflower, combined with pretty hints of Punjabi pepper, a discreet floral touch and fine, almost tobacco notes. The palate is beautifully juicy, fruity, mineral, well-balanced and fresh, with a tangy structure, precision, energy, vitality and tension. On the palate, this wine expresses notes of juicy blackcurrant, bright redcurrants and, more lightly, bright red berries, combined with fine hints of tangy violet plum, toast and nutmeg. Beautifully fresh and full-bodied.»
Jonathan Chicheportiche April 2024*

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