

AURORE DE DAUZAC

2024

PLOT-BY-PLOT SELECTION

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ 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 2024 vintage promises to be a landmark year, combining finesse, balance and aromatic sparkle. After a relatively mild winter, spring conditions were generally favourable, with uniform, early flowering, heralding a promising potential for quality. The summer was characterised by a fine climatic dynamic. Although the first part was punctuated by a few storms, these ensured precious water reserves, supporting the vine's development. Then, a hot, dry August helped the grapes to ripen gradually and evenly, ensuring optimum concentration of aromas and tannins. The alternation of sunny days and cool nights in August and September played a key role in the balance of the vintage, preserving a fine acidity and providing remarkable depth of flavour. The harvest, which ran from 23rd September to 7th October, was optimal, allowing us to pick grapes that were perfectly ripe, combining freshness with intense aromatic expression. Thanks to meticulous selection and expert work in the vineyard, the 2024 vintage is shaping up to be a dazzling year, in which each grape variety expresses its full potential.



APPELLATION

Margaux

BLEND

70% Cabernet Sauvignon, 18% Merlot,
12% Petit Verdot

GROWING SURFACE AREA

45 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

12.5% Vol.

TASTING COMMENTS

Aurore offers a brilliant ruby-red colour. On the nose,
aromas of red fruit intertwine with a floral touch. On
the palate, the attack is round and silky, offering a fine
concentration of crunchy black fruit notes and a sunny
expression.

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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VertdeVin

91/100

«The nose is straightforward, spicy, racy, and offers a fine, slightly tight grain. An airy touch within its relative power. It reveals notes of wild blackberry, violet, and, more slightly, sweet spices combined with hints of fresh small fruits, a varietal hint, as well as subtle touches of iris, saffron (in its floral side), red pepper, and liquorice stick. The palate is nicely led, balanced, and offers suppleness, freshness, good definition, precision, freshness, minerality, slight fatness, and a tangy structure. On the palate, the wine expresses notes of juicy/fresh blackcurrant, violet, and, more slightly, blueberry, combined with hints of fresh small red berries, touches of lilac, racy gravels, and a hint of star anise. Good length.»
Jonathan Chicheportiche Avril 2025

Decanter

90/100

«Crushed velvet in texture, quite massy and filling in the mouth with fleshy but cool tannins and mineral undercurrents. Juiciness comes in after a few minutes, more soft and bouncy with charm. Still fresh and cool but a touch more plump and relaxed. Nice expression. Sweet raspberry and cherry fruit with cool blueberry and cola on the finish. Very appealing and still crystalline and clean at the end.» Georgie Hindle 2025

BERNARD
BURTSCHY
Ph.D.
LA RIGUEUR DU MATHÉMATICIEN ET L'EXPERTISE DES TERROIRS

93-94/100