

Bacchus de Dauzac 2017

Appellation Margaux

Bacchus and Christ gathered? Unthinkable at that time! And yet, the monks celebrated Bacchus to produce this divine wine. Bacchus de Dauzac paying tribute to the Benedictine monks who owned Dauzac estate in 1545. Bacchus de Dauzac is an elegant wine with red fruit and spicy notes.

After a rather dry and sunny winter, the month of March was mild, causing the first vine leaves to appear very early. The heavy spring frost in the Bordeaux region at the end of April spared all of Château Dauzac's vineyards with their bench of gravel located near a river. There were mild temperatures in May, with rapid and even flowering at the end of the month. The summer, with average temperatures, was marked by a water deficit. The first rainfalls in September were worrisome but once again, Château Dauzac's geographic location between a river and forest which causes air to flow through clouds limited rainfall during harvesting. The harvest was rapid: we started the Merlot on 14 September and ended the Cabernet Sauvignon on 4 October. The harvest was highly homogeneous with impressive maturity. Careful intra-plot selection work resulted in high-precision vinification.

Tasting notes

Appearance: Garnet red with purple tints.

Nose: Delicate expression of slightly floral red fruit.

Mouth: Round and supple attack, very balanced and nicely concentrated with refined notes of black fruits. Good length on the palate that remains fresh.

Our suggestions

White meat, poultry, red meat, cheese.

Ageing potential

Peak expression after 3 to 15 years, can be aged for 15 to 20 years.



Managing Director: Laurent Fortin
Technical Director: Philippe Roux
Consulting Enologist: Eric Boissenot

Blend: 58% Cabernet Sauvignon, 42% Merlot

Production area: 42 hectares (104 acres)

Soil type: Deep gravel outcrops

Rooststock: 101-14, Riparia Gloire and 3309

Fertilizer: Organic fertilization

Planting density: 10,000 vines/hectare

Average vine age: 35-40 years

Grape varieties on the property: 70% Cabernet Sauvignon, 30% Merlot

Pruning system: « Double Guyot » pruning with disbudding

Harvest: By hand in small crates and sorting on tables before and after de-stemming.

Vinification: Use of gravity-flow vatting to supply the fermentation room. Fermentation in insulated and thermo-regulated wooden and stainless steel vats. Fermentation temperature : 28°C (82,4°F)

Malolactic: Yes

Finish: with plant proteins if necessary

Ageing: 100% French oak barrels (including 65% new barrels) for 15 months with racking based on tasting results.

Production of certified 100% VEGAN wine

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