

Bacchus de Dauzac 2019

Margaux Appellation

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.

The 2019 vintage was subjected to certain weather conditions, which led us to spending more time in the vineyards. Fortunately, our team know-how and farmer wisdom allowed us to see this nice vintage through successfully. After a winter back-and-forth between mild and cold spells, bud break came fairly early. Our phytosanitary practices in the vineyards are inspired by biodynamics with the use of local plants. Flowering occurred quickly thanks to the mild weather in late May and early June. However, rainfall disrupted the smooth development of the flowering on the Merlot grapes, triggering a little coulure (also known as shatter) and millerandage, leading to looser, less compact bunches, and lowering the yield in favour of quality. Then in late June and into July, a heatwave settled across southwestern France. The heatwave, coupled with a slight lack of water, caused the vines to develop minor water stress, beneficial for stopping growth and conducive to grape ripeness. In late July, bunches in the vineyards were thinned out by our teams to eliminate the unbalanced berries and make veraison more consistent. Harvesting began on September 17th and ended on October 10, 2019. In compliance with the biodynamic calendar, the grapes were harvested on fruit days for grand terroir wines as has been the case for the past several vintages.

Tasting comments

Very nice garnet-red colour. Nose of red fruit and spices, smooth and supple attack on the palate with a tightly-knit structure. Fresh, elegant finish.

Ageing potential

At its best between 3 and 15 years of age,



CEO: Laurent Fortin
Technical Manager: Philippe Roux
Consultant Oenologist: Eric Boissenot

Blend: 52% Cabernet Sauvignon, 48% Merlot

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 yrs. old

Estate varietal planting: 69% Cabernet Sauvignon, 29% Merlot, 2% Petit-Verdot

Type of pruning: Double Guyot system with de-budding

Harvesting: By hand in small bins and table sorting before and after destemming

Vinification: Use of a gravity-flow cellar to supply the fermenting room

Fermentation: in temperature-controlled, insulated stainless steel.

Fermentation temperature: 28°C.

Malolactic: Yes

Fining: if needed, with plant proteins

Ageing: 15 months in barrels with racking, depending on tasting results

- 100%-VEGAN certified wine production -

www.chateaudauzac.com
+33(0)5 57 88 32 10
contact@chateaudauzac.com

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855

