

# BACCHUS DE DAUZAC

## 2021

### 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.

One vintage follows another but no two are alike. The 2021 vintage called for a lot of patience and commitment. We worked relentlessly to protect our vines from disease pressure.

The vintage began by an especially mild and rainy winter. Bud break was uniform and occurred early but the extra-cold and rainy spring meant that the head start was soon lost. During the spell of frost in April, Château Dauzac's vineyards were protected due to their proximity to the Gironde estuary, which acts as a natural thermal regulator. Flowering began around May 25<sup>th</sup> in ideally warm and dry weather. June was especially rainy, with approximately 127% more rain than average. At times, the rain had an impact on flowering, with traces of coulure (also known as shatter) and millerandage.

The cold and damp summer called for watchfulness at all times. Mildew pressure increased and was more intense. Preventing the mildew from developing turned out to be one of the summer's main goals. Veraison was delayed due to the lack of sun while temperatures remained cool and below average. We will have to wait until between August 15<sup>th</sup> and 20<sup>th</sup> to observe a homogeneous veraison. The harvest began on September 22<sup>nd</sup> with our earliest Merlot plots and ended on October 13<sup>th</sup> with our great Cabernet Sauvignons, which were able to take advantage of the sunny days after the rainy spell in early October. Plot-by-plot selection and meticulous sorting of the grapes harvested allowed for high-quality winemaking. The mature balances are reminiscent of the past century's great vintages: aromas of crisp fruit, lots of subtlety and great length on the palate. It has the freshness and structure that have made Bordeaux wines so famous.



#### APPELLATION

Margaux

#### BLEND

62% Cabernet Sauvignon, 37% Merlot, 1% 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

#### 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

#### 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 (20% new) and 55% in French oak tanks for 12 months

#### ALCOHOL CONTENT

13% vol.

#### TASTING COMMENTS

The 2021 vintage is bright red with ruby hues. The nose is marked by red fruits with a slightly floral expression. A nice presence in the mouth with a round and supple attack; very nice concentration with notes of crispy black fruits.

#### 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

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[www.chateaudauzac.com](http://www.chateaudauzac.com)