

Château Dauzac 2017

Appellation Margaux, Grand Cru Classé en 1855

As wine-makers can attest, years ending in 7 always have surprises in store...

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 main terroirs were harvested primarily on fruit days according to the biodynamic calendar. The harvest was highly homogeneous with impressive maturity. Careful intra-plot selection work resulted in high-precision vinification.

Tasting notes:

Very nicely balanced, the 2017 is refined and complex. Fresh and pure fruit gives way to a full and round mouth where red fruits and spices excel. The minerality of Cabernet Sauvignon adds a touch of freshness, enabling the strong tannic structure to construct a generous finish.

Our suggestions:

White meat, poultry, red meat, game, cheese

Ageing potential:

Peak expression after 5 to 10 years, can be aged for 20 to 30 years.



Blend : 69% Cabernet Sauvignon, 31% Merlot

Production of certified 100% VEGAN wine

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 wooden vats with transparent double staves.

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.

Château Dauzac 2017

Tasting notes

vinous

90-93

« The 2017 Dauzac was picked from 17 September and finished at the end of the month. Matured in 65% new oak it has a surprisingly intense black cherry, blueberry and violet, a vivacious bouquet that I hope is in situ once this is bottled. The palate is medium-bodied with dense black fruit, wild strawberry, quite grippy in the mouth with a structured but elegant finish. Don't under-estimate this Margaux because under Laurent Fortin the team produced a delightful Margaux.--Neal Martin »



16,5-17

« This beautiful Margaux has a lot of strength, a distinction of fruit and some great quality tannins. Admirable density, tension and persistence. Complete. »

Robert Parker
WINE ADVOCATE

90-93

« Pure, with a streak of iron adding some tension to the mix of damson plum and red currant flavors. A light floral hint weaves over the top. Fresh acidity.—J.M. »

JAMES SUCKLING.COM 

92-93

« This builds on the palate with medium to full body. Lots of dark fruits and a full tannins that drive the finish. Shows energy and length. Precise and transparent. Could be better than 2016 ? »



94

« The nose is aromatic, elegant, racy and offers a nice smoothness. The mouth is fruity, elegant and offers great delicacy, harmony and a nice roundness. Tannins are fine, elegant and slightly firm. »

Wine Spectator

90-93

« Pure, with a streak of iron adding some tension to the mix of damson plum and red currant flavors. A light floral hint weaves over the top. Fresh acidity.--James Molesworth »

bettane +
desseauve

16,5

« Très droit, intense, un rien durci pour le moment par ses cabernets, mais se rattrapant en fin de bouche par un tanin complexe et racé, d'une grande précision dans l'extraction. Attendre encore six mois pour voir s'il dépasse ou non le 2016. »

Terre de Vins

94

« The mouth is lively, attractive with an explosion of red fruits ! »

Château Dauzac 2017

Tasting notes

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



LA REVUE DU
by **vin**
DE FRANCE

Margaux

1

18,5/20

CHÂTEAU PALMER

Palmer impose ici sa très grande race, sa profondeur et son volume de bouche. Dense, avec un grain soyeux et une finale étincelante, c'est un vin incroyablement posé et digeste.

2

18/20

CHÂTEAU RAUZAN-SÉGLA

Absolument superbe, il est d'un équilibre somptueux, très fin, frais, mais aussi enrobé, dévoilant d'abondantes notes de fruits et une finale juteuse, acidulée.

3

17,5/20

CHÂTEAU DAUZAC

Il ne cesse de nous bluffer. C'est un vin vraiment admirable, enrobé et dense à souhait, porté

par un boisé légèrement toasté. Au lendemain de la mise, ce 2017 n'a pas perdu une once de raffinement.

17,5/20

CHÂTEAU FERRIÈRE

Son grain se distingue, avec une texture de bouche légèrement poudrée et une maturité vibrante du fruit en bouche. Posé et raffiné, voilà un vin qui se démarque.

17/20

CHÂTEAU BRANE-CANTENAC

Il affiche un profil droit, marqué par la rectitude du cabernet-sauvignon. Il s'agit d'un vin au profil classique mais aussi velouté dans l'expression de ses tanins. Nous saluons sa très belle élégance.

17/20

CHÂTEAU CANTENAC-BROWN

Il possède une très belle race, avec une bouche tendue, sapide et étirée. Un margaux très élégant et frais.

17/20

CHÂTEAU DESMIRAIL

Sans faire de bruit, ce vin au profil aérien, régale par sa très belle élégance et l'éclat de son fruit. Une très belle affaire.

17/20

CHÂTEAU GISCOURS

Voilà un margaux raffiné et délicat, doté d'un fruit juteux et de tannins joliment enrobé. Une expression très gourmande et séduisante du cru.