

CHÂTEAU DAUZAC

2020

MARGAUX

GRAND CRU CLASSE 1855

Meticulous choices regarding ripeness and a carefully controlled extraction process enable the 2020 vintage to express all its elegance and flavour.

The months of March and April were quite mild, encouraging dynamic, early budburst about two weeks ahead of time. Mechanical soil tillage in the spring stimulated the vine to develop its root system in depth, allowing the plant to resist drought. An essential agronomical factor this year that enabled well-structured ripeness. Flowering occurred between May 25th and June 1st. The warm, dry summer which followed led to excellent grape ripeness. The lack of rainfall brought about a slight water deficit, a situation that created natural concentration with ripeness evolving nicely until harvest time. The use of biodynamic preparations in the vineyards allowed the vine to face the summer's high temperatures and drought in good conditions. For the Merlot grapes, harvesting began on September 10th, ending on September 17th. We were seeking fruit and complexity. The Cabernet Sauvignon grapes were picked from September 21st to the 30th, before the weather conditions deteriorated. Fermentation with gentle pumping over favoured the extraction of subtle, complex tannins. The extra special care given to the press wine was essential for elaborating the blend.

Tasting comments

With its deep colour – a sign of an anthocyanin-rich wine – the 2020 vintage is subtly rich with a pleasant tension that characterises great vintages.

Ageing potential

At its best between 5 and 20 years of age, can keep up to 20-30 years.



Blend: 72% Cabernet Sauvignon, 28% Merlot

Growing surface area: 42 hectares

Soil type: deep, 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 wooden casks with dual transparent staves having allowed us to rethink our method of pumping-over and optimise macerations. Fermentation temperature: 28°C

Malolactic: yes

Fining: if needed, with plant proteins

Ageing: 100% in French oak barrels (of which 66% are new) for 15 months with racking, depending on tasting results

Alcohol content: 14% vol.

- 100%-VEGAN certified wine production -

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Tasting notes

94-95

JAMES SUCKLING.COM 

93-95



WINE ENTHUSIAST
MAGAZINE

95-96

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

95-96

Terre de Vins

92-94

Yves Beck

92-93

**bettane +
desseuve**

93

Jancis Robinson.com

93-95

LA REVUE DU
vin
DE FRANCE