

# CHÂTEAU DAUZAC

## 2022

### GRAND CRU CLASSÉ 1855

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



Dedicated to the expression of a terroir and dominated by Cabernet Sauvignon, Château Dauzac reveals a nicely complex bouquet. On the palate, it strikes a subtle balance between the richness of its tannins and the aromatic diversity of its supple fruits, emblematic of a great wine for ageing.

The 2022 vintage will be remembered by all. The particularly mild winter led to a very early budburst. Frosts were avoided during the cool nights of April. Once again, the Gironde estuary served as a protector for Château Dauzac's vineyard. Flowering began around May 15<sup>th</sup> in ideal weather conditions, but the end of flowering was marked by violent storms. Fortunately, the vineyard was spared from hail. This last rainy episode then gave way to a very hot and dry summer. The drought was the most concerning element of this vintage. Herbal teas applied regularly to the vines helped them to strengthen their resistance and cope with this climate. August only rain helped the vines to complete their veraison. The harvest took place under exceptional weather conditions from September 5<sup>th</sup> to 26<sup>th</sup>. The overall yield was small due to the lack of water but the remarkable quality will make the 2022 vintage one of the greatest ever known in Bordeaux.



#### APPELLATION

Margaux

#### BLEND

63 % Cabernet Sauvignon, 37 % 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 years

#### 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

#### ALCOHOLIC FERMENTATION

Without sulphite ; 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

15 months in French oak barrels (of which 75 % are new) and in amphora

#### ALCOHOL CONTENT

14 % Vol.

#### TASTING COMMENTS

The 2022 is both powerful and silky. The red fruits are crispy on the attack. The mouth is full and velvety with great length

#### AGEING POTENTIAL

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

100 % VEGAN CERTIFIED WINE  
PRODUCTION



Château Dauzac

1 avenue Georges Johnston, 33460 Labarde

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

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**JAMES SUCKLING.COM** 

**95 - 96**

*Seamless and delicate,  
very attractive and fresh.*

**JANE ANSON**  
INSIDE BORDEAUX

**94**

*A sculpted, nuanced wine...  
Impressive, with clear ageing potential*

**VertdeVin**  
MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS

**96**

*Nice elegant nose, precise, long, with depth,  
tension, a nice freshness, a bit of infusion, a  
velvety side as well as a nice character  
(marked by its terroir).*

**the drinks business**

**92-94**

*An impressive wine consolidating the upward  
trajectory here over a number of vintages*

**Colin Hay**

**vinous**

**92-94**

*A very admirable Margaux in the making*

*Terre de Vins*

**95 - 96**

*There is a lovely freshness that bursts out on the  
palate, right through to the saline and thirst-  
quenching finish. Dauzac confirms its rank.*

**LA REVUE DU**  
**vin**  
**DE FRANCE**

**94 - 95**

*With a clear attack, on the fruit, and harmonious  
body, this 2022 is charming, with very nice tanins and  
fine texture.*

**Decanter**

**94**

*Concentrated but this has energy and focus,  
appealingly constructed with fragrance, freshness  
and lots of ripe fruit. Round and super enjoyable,  
even now*

**Georgina Hindle**

**JEB DUNNUCK**

**91-93**

*Elegant Margaux*

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

**95 - 96**

falstaff

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**94**

Peter Moser

ALEXANDRE MAU®

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**93 - 95**

*Yves Beck*

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**92 - 94**

THE WINE CELLAR INSIDER

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**92 - 94**

Jeff Leve