

# CHÂTEAU DAUZAC

## 2024

### GRAND CRU CLASSÉ EN 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 beautifully complex bouquet. On the palate, it displays a subtle balance between the richness of its tannins and the aromatic diversity of its supple fruit, emblematic of a great wine for ageing.

The 2024 vintage promises to be a landmark year, combining finesse, balance and aromatic sparkle. After a relatively mild winter, spring conditions were generally favourable, with uniform, early flowering, heralding a promising potential for quality. The summer was characterised by a fine climatic dynamic. Although the first part was punctuated by a few storms, these ensured precious water reserves, supporting the vine's development. Then, a hot, dry August helped the grapes to ripen gradually and evenly, ensuring optimum concentration of aromas and tannins. The alternation of sunny days and cool nights in August and September played a key role in the balance of the vintage, preserving a fine acidity and providing remarkable depth of flavour. The harvest, which ran from 23rd September to 7th October, was optimal, allowing us to pick grapes that were perfectly ripe, combining freshness with intense aromatic expression. Thanks to meticulous selection and expert work in the vineyard, the 2024 vintage is shaping up to be a dazzling year, in which each grape variety expresses its full potential.

### Château Dauzac 2024 - 100 years in a bottle, and tomorrow...?

In 1924, Château Dauzac became the first Grand Cru Classé to bottle its wine at the estate, driven by the initiative of Nathaniel Johnston. That same year, the iconic imperial yellow label was created, a symbol of light and prestige. Today, it has become a recognizable emblem of Château Dauzac.



#### APPELLATION

Margaux

#### BLEND

77% Cabernet Sauvignon, 23% Merlot

#### GROWING SURFACE AREA

45 hectares

#### SOIL TYPE

Deep, gravelly hilltops

#### ROOTSTOCKS

101-14, Riparia Gloire et 3309

#### FERTILISER

Organic

#### PLANT DENSITY

10 000 vines 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 65% are new) and 10% in amphora.

#### ALCOHOL CONTENT

13.5% Vol.

#### TASTING COMMENTS

Château Dauzac 2024 offers a subtle balance between the richness of the tannins and the aromatic diversity of the fruit. It has a pure, fresh fruity attack, followed by a silky palate in which the red fruit blends harmoniously. The velvety texture lasts a long time on the palate.

#### AGEING POTENTIAL

In its best years from 5 to 20 years, at its peak between 20 and 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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**tastingbook**  
Your Personal Wine Professional

94/100

«Dark purple colour with violet hue and almost black core. Aromatic nose with distinct oak influence, dark chocolate and coffee complemented by ripe fruit, plums and blackberries, blackcurrant jelly and vanilla. On the palate well structured with elegant body, ripe tannins and very good length.»  
Markus Del Monego April 2025

## falstaff

92/100

«Dark ruby, opaque core, purple reflections, subtle brightening on the rim. Ripe black berry fruit, dark cherries, soft notes of cloves and orange zest. Juicy, velvety, somewhat loosely-knit, integrated acidity, fine nougat note on the finish, offers uncomplicated drinking pleasure.»

**VertdeVin**

94/100

«The nose offers fruit, good definition, a certain complexity, purity, as well as a lovely peppery edge. It reveals notes of Boysenberry, violet, and, more slightly, crushed raspberry, combined with hints of lilac, subtle touches of nutmeg, as well as a hint of ripe almond, herbal infusion, tonka bean, and toasted hazelnut. The palate is nicely structured, fresh, mineral, velvety, and offers tension, precision, energy, a certain brightness, fine aromatic concentration/a tea-like quality, as well as a melodious and dynamic character. A lovely mid-palate. The wine expresses notes of juicy blackcurrant, blackberry, and, more slightly, blueberry, combined with touches of ripe raspberry, hints of fleshy cherry, vibrant strawberry, violet, toasted notes, and toasted almond. The tannins are supple and elegant. Good length. A discreet hint of bergamot lingers in the background.» Jonathan Chicheportiche April 2025

**JAMES SUCKLING.COM**

92-93/100

«A crunchy and relatively fruity red for the vintage, with blackberries, blackcurrants and wet earth. Medium-bodied with a creamy texture and a fresh finish.»

**BERNARD BURTSCHY**  
Ph.D.

95-96/100

**ALEXANDRE MAILLET**

90-92/100

«In the 2024 vintage, Château Dauzac continues to showcase its signature richness and concentration, even with less favorable temperatures. A fine dusting of dark chocolate delicately covers the palate, subtly evoking the warmth of previous hotter vintages. The 65% new oak barrels impart a velvety depth, while hints of licorice and cardamom quietly emerge, like elusive fragrances that linger on the tongue without overwhelming. At this stage, the aromas have not fully developed; if it can release more fragrance after bottling, it promises to deliver an even more impressive performance.»

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the  
drinks  
business

91-93/100

«Floral...cool and composed in the depths of the cylindrical mid-palate, this has a lovely mouthfeel... this is an ambitious wine well-attained and it's very juicy on the finish...»

JANE ANSON  
INSIDE BORDEAUX

91/100

«A little chalky, takes its time unfurling its black fruits, this is good quality, touch of leafy raspberry and cassis bud, with liquorice, slate, crayon, impressive construction and slow build. Left Bank signature. Famille Roulléau. 90% in oak, 65% new, the remaining 10% in amphoras.» Jane Anson April 2025

Terre de Vins

93-94/100

«The nose is delicate, with notes of chocolate and blackcurrant. The attack is precise—concentrated and dense. The structure of this 1855 Grand Cru Classé is clearly designed for aging. Mint and elderflower dominate the aromatic profile. A 2024 built to stand the test of time.»



92-94/100

«The estate offers a solid wine, distinguished in recent years by a great definition of the fruit. It's a serious, precise Margaux with well-defined contours and, at the same time, a very approachable character. Lovely tannic structure.»

bettane +  
desseauve

94/100

«Beautiful color, excellent body, firm tannins reminiscent in style of certain Saint-Julien wines. A promising future and an outstanding quality-to-price ratio to be expected.» Michel Bettane May 2025

Yves Beck

92-93/100

«The bouquet of the 2024 combines finesse, freshness, and charm. It thus signals an inviting wine, which is confirmed from the first sip. Delicate and slightly saline on the attack, the wine stands out for its elegant, well-integrated tannins and a structure that gives it character. A flavorful wine that can certainly be enjoyed young, yet it also has enough substance to allow for some aging.»

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## Decanter

91/100

*«Lovely aromatics, rose petals, blackcurrant and vanilla tones. Ripe and concentrated, round and filling, the tannins take hold and grip the palate with a mineral bite, spiced backbone and chalky finish. Quite tannin led, but they soften a touch and reveal a cool undercurrent. A little spiced ... Firm and knitted down...» Georgie Hindle 2025*