

# D de Dauzac 2018

## Bordeaux

*Slightly fruity and spicy, to taste with friends.*

Like for all great vintages, the weather played an essential role in structuring the 2018 vintage. A mild winter – one of the mildest since 1900 – with substantial rainfall for the first six months of the year allowed the vines to develop extremely well. After flowering, which was quick and even, a total change in climate occurred with a four-month period that was dry, warm and sunny. The groundwater supply and the outstanding summer months helped bring about complex and subtle ripening of the grapes.

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### Tasting notes

*Appearance* : Dark garnet.

*Nose* : The expression of fresh red fruits and spicy tint.

*Mouth* : Round and supple attack, very balance and nicely concentrated with refined notes of black fruits. Good length on the palate that remains fresh.

### Our suggestions

White meat, poultry, red meat, cheese, vegan dishes.

### Ageing

2019/2023



*Appellation*: Bordeaux

*Blending*: Cabernet Sauvignon 56 % / Merlot 44%

*Sole type*: Clay gravel

*Rootstock*: 101-14, 3309 420A & gravessac

*Pruning system*: «Guyot double» pruning

*Fermentation*: Steel and stainless steel vats

*Malolactique*: yes

*Elevage*: Vats & barrels

100% VEGAN

CEO: Laurent Fortin  
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