

D de Dauzac 2021

Bordeaux

The team at Château Dauzac, prestigious 1855 Classified Growth in Margaux, has created for you an aromatic wine with delicate notes of white flowers and exotic fruits. Refined and well-balanced, this wine is to be enjoyed immediately!

One vintage follows another but no two are alike. The 2021 vintage called for a lot of patience and commitment. We worked relentlessly to protect our vines from disease pressure. The vintage began by an especially mild and rainy winter. Bud break was uniform and occurred early but the extra-cold and rainy spring meant that the head start was soon lost. Flowering began mid-May in ideally warm and dry weather. The cold and damp summer called for watchfulness at all times. An intra-plot selection and a rigorous sorting of the grapes allowed us to make a high quality wine.

Tasting notes

The 2021 is both refined and balanced. The palate is full and silky with notes of white flowers and exotic fruits. The velvety texture and body give a very long finish.

Our suggestions

White meat, fish, shellfish, Comté cheese.

Ageing potential

Expresses itself at its best between 1 and 3 years (2022/2024).



Appellation: Bordeaux

Blending: Sauvignon blanc, Semillon

Sole type: Clay and limestone soil

Rootstock: SO4/3309/Gravesac/101-14

Pruning system: Guyot double pruning

Fermentation: Stainless steel

Malolactic: No

Ageing: On lees in vats

