

D DE DAUZAC

2022

BORDEAUX SUPERIEUR



A very pleasant wine which reveals a beautiful concentration of red fruits followed by a nice freshness.

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. Flowering began around May 15th in ideal weather conditions, but the end of flowering was marked by violent storms. This last rainy episode then gave way to a very hot and dry summer. The drought was the most concerning element of this vintage. August only rain helped the vines to complete their veraison. The overall yield was small due to the lack of water but the quality is outstanding.



APPELLATION

Bordeaux supérieur

BLEND

60 % Cabernet Sauvignon, 40 % Merlot

SOILS

Clay gravel

FERMENTATION

Stainless steel vats

MALOLACTIC

Yes

AGEING

Vats & barrels (9 months)

TASTING NOTES

Appearance : Deep and intense red.

Nose : A bouquet of fresh red and black fruits.

Mouth : Power and finesse are combined throughout the tasting. The fruits of the nose are found in the mouth accompanied by smooth tannins.

OUR SUGGESTIONS

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

AGEING POTENTIAL

Express itself at its best between 1 to 10 years
(2023/2033)

100% CERTIFIED VEGAN PRODUCTION



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JAMES SUCKLING.COM 

90/100

A brambly nose with potpourri, grilled herbs and some nicely baked red cherries. Juicy and firm, this has soft-grained tannins and a solid finish. Cabernet sauvignon and merlot. Vegan.

GILBERT & GAILLARD
INTERNATIONAL CHALLENGE

