

D DE DAUZAC

2022

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!

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

BLEND
93 % Sauvignon Blanc, 7 % Sémillon

ALCOHOL CONTENT
12,5 % Vol.

SOILS
Clay and limestone soil

FERMENTATION
Stainless steel vats

AGEING
On lees in vats

TASTING NOTES

The mouth is ample and fresh. Its beautiful acidity confers a great length to this wine, all in greediness and delicacy.

OUR SUGGESTIONS

White meat, fish, shellfish; Comté cheese

AGEING

Between 1 and 3 years (2023/2025)

100% CERTIFIED VEGAN PRODUCTION

