

D DE DAUZAC

2023

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 vines got off to an earlier start than in recent decades. This year, the spring frosts were mild and had no impact on our plots. The warmer-than-average spring allowed us to enjoy magnificent flowering, which began at the end of May. The spring and early summer were marked by mild, very wet weather. This equation, which was highly favourable to the development of mildew, required us to keep a close eye on the vines. Veraison began slowly at the end of the first half of July and finished at the beginning of August. August was a radically different month from July. The weather became dry with normally warm temperatures. Conditions intensified in September, with several weeks of temperatures above 40°C and hot nights. Harvesting began in mid-September and finished at the end of the month. The juices were concentrated and rich, but with very good acidity, which will guarantee great ageing potential. The tannins are well-structured, silky and supple.



APPELLATION

Bordeaux

BLEND

Sauvignon Blanc, 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

