

FRANC DE PIED

2024

CABERNET SAUVIGNON ORIGINEL



Embraced by the slow and regular rhythm of the tides, the Gironde estuary offers a luminous and temperate universe resulting from the fertile encounter between land and sea. This 100% Cabernet Sauvignon, planted ungrafted on the lands of Château Dauzac, takes roots in the fine, deep gravel, cultivating its history like a garden.

The 2024 vintage promises to be a landmark year, combining finesse, balance and aromatic sparkle. After a relatively mild winter, spring conditions were generally favourable, with uniform, early flowering, heralding a promising potential for quality. The summer was characterised by a fine climatic dynamic. Although the first part was punctuated by a few storms, these ensured precious water reserves, supporting the vine's development. Then, a hot, dry August helped the grapes to ripen gradually and evenly, ensuring optimum concentration of aromas and tannins. The alternation of sunny days and cool nights in August and September played a key role in the balance of the vintage, preserving a fine acidity and providing remarkable depth of flavour. The harvest, which ran from 23rd September to 7th October, was optimal, allowing us to pick grapes that were perfectly ripe, combining freshness with intense aromatic expression. Thanks to meticulous selection and expert work in the vineyard, the 2024 vintage is shaping up to be a dazzling year, in which each grape variety expresses its full potential.



APPELLATION

Margaux

BLEND

100% Cabernet Sauvignon ungrafted
Franc de Pied

GROWING SURFACE AREA

55 ares

SOIL TYPE

Fine and sandy, gravelly hilltops

FERTILISER

Organic

PLANT DENSITY

10,000 vine stocks per hectare

TYPE OF PRUNING

Double Guyot system with de-budding

HARVESTING

By hand in small crates and table sorting
before and after destemming.

VINIFICATION

Use of a gravity-flow cellar.

ALCOHOLIC FERMENTATION

In dolias. Fermentation temperature 28°C.

MALOLACTIC

Yes

FINING

If needed, with plant proteins.

AGEING

Fermented and aged in earthenware jars for 15 to 18 months,
depending on tasting.

ALCOHOL CONTENT

12.5% Vol.

TASTING COMMENTS

This wine reveals a refined, lively nose, combining juicy black fruit aromas with a subtle floral touch. Accents of spice and mint enrich the aromatic palette. On the palate, its dazzling minerality lingers on the finish. Its delicate texture is matched by elegant tannins, giving it a structure of subtlety and finesse.

AGEING POTENTIAL

In its best years from 5 to 20 years, at its peak between 40 and 50 years.

100% VEGAN CERTIFIED WINE PRODUCTION



«A beautiful dark ruby color, the nose is open with notes of black fruit and licorice. The whole is fair and precise. The definition of the aromas is very different from that of the 2022 vintage. The register is less graphite and the grapes are more mature, without tipping over into candied fruit. Notes of menthol, spice and eucalyptus complete the aromatic register. Full-bodied on the palate, the power is moderate, channeled by a framework and a sap of tannins that tense the whole mouth. The wine gains density in the middle palate with age, but you'll have to wait a little longer for the volume and flesh of the old vines. The juice is harmonious, with seductive fruit and good acidity to support freshness.»

Olivier Poussier, World's Best Sommelier 2000

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CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



VertdeVin

95/100

«The nose is fruity, fresh, marked by fresh flowers and offers energy, good definition, depth, purity, aromatic brightness, and shine. A certain intensity and a fine concentration. It reveals notes of wild blackcurrant and small wild berries, combined with touches of juniper berry, Timut/Cubeb pepper, bergamot, infusion, as well as fine hints of toasted hazelnut, and a touch of graphene and blood orange. A lot of character! The palate is nicely led, balanced, and offers suppleness, freshness, lovely definition, indulgence, and freshness. Elegance, voluptuousness, an airy quality, and a melodious character to its texture. On the palate, the wine expresses notes of juicy/fresh blackcurrant, violet, and, more slightly, small wild berries combined with hints of small wild red berries, fresh blue plum, touches of lilac, camphor, graphene, a subtle resinous hint (in the background) and a delicate touch of roasted almond (in the background). Good length. A subtle hint of blood orange at the end of the palate brings character and deliciousness. A fine firmness at the end.» Jonathan Chicheportiche Avril 2025

Decanter

93/100

«Cinnamon, orange peel, blackcurrant leaf and black cherry. Perfumed scents too. Lifted and focused, this has a firm outer frame, black fruit and minerality driven, clean and focused with fleshy chalky tannins that fill the mouth. I love the confidence here, cool but so calm, refined but still with a lot of flavour. I really like this...» Georgie Hindle 2025

BERNARD
BURTSCHY
Ph.D

96-97/100