

Le Haut-Médoc de Dauzac 2017

Appellation Haut-Médoc

This superb small 2,9 hectares vineyard in Haut-Médoc is given the same attention as the vineyards of Château Dauzac in terms of grappe-growing and vinification. Its singular soil results in a complex wine where Cabernet Sauvignon fully expresses itself. This is an extremely well-balanced wine full of personality characterized by fruity and spicy notes.

After a rather dry and sunny winter, the month of March was mild, causing the first vine leaves to appear very early.

The heavy spring frost in the Bordeaux region at the end of April spared all of Château Dauzac's vineyards with their bench of gravel located near a river. There were mild temperatures in May, with rapid and even flowering at the end of the month. The summer, with average temperatures, was marked by a water deficit. The first rainfalls in September were worrisome but once again, Château Dauzac's geographic location between a river and forest which causes air to flow through clouds limited rainfall during harvesting. The harvest was rapid: we started the Merlot on 16 September and ended the Cabernet Sauvignon on 29 September. The harvest was highly homogeneous with impressive maturity. Careful intra-plot selection work resulted in high-precision vinification.

Tasting notes:

Appearance: garnet red with purple tints.

Nose: a powerful nose of slightly peppery and floral red fruits.

Mouth: nice pairing of ripe fruits and elegant tannins. The mouth is very pleasantly balanced, suggesting that the wine will be delightful if tasted in two years.

Our suggestions:

White meat, poultry, red meat, game, cheese

Agcing potential:

Peak expression after 3 to 15 years, can be aged for 15 to 20 years.



Blend : 66% Cabernet Sauvignon, 34% Merlot

Production of certified 100% VEGAN wine

Production area : 2,9 hectares

Soil type : Deep gravel outcrops

Rooststock : 101-14, Riparia Gloire and 3309

Fertilizer : Organic fertilization

Planting density : 10,000 vines/hectare

Average vine age : 35-40 years

Grape varieties on the property : 70% Cabernet Sauvignon, 30% Merlot

Pruning system : « Double Guyot » pruning with disbudding

Harvest : By hand in small crates and sorting on tables before and after de-stemming.

Vinification: use of gravity-flow vatting to supply the fermentation room. Fermentation in thermo-regulated stainless steel vats.

Fermentation temperature : 28°C (82,4°F)

Malolactic : Yes

Finish : with plant proteins if necessary

Agcing : traditional for 12 months with racking based on tasting results.