LE HAUT-MEDOC DE DAUZAC 2021

HAUT-MEDOC APPELLATION

HAUT-MÉDOG

The grapes from this lovely little 4-hectare vineyard in Haut-Médoc are grown and made into wine as carefully as the ones at Château Dauzac. The distinctive soil provides a complexity in which the Cabernet Sauvignon grapes are fully expressed. Hints of fruit and spice give this nicely balanced wine its genuine character.

One vintage follows another but no two are alike. The 2021 vintage called for a lot of patience and commitment. We worked relentlessly to protect our vines from disease pressure. The vintage began by an especially mild and rainy winter. Bud break was uniform and occured early but the extra-cold and rainy spring meant that the head start was soon lost. During the spell of frost in April, Château Dauzac's vineyards were protected due to their proximity to the Gironde estuary, which acts as a natural thermal regulator. Flowering began around May 25th in ideally warm and dry weather. June was especially rainy, with approximately 127% more rain than avarage. At times, the rain had an impact on flowering, with traces of coulure (also know as shatter) and millerandage. The cold and damp summer called for watchfulness at all times. Mildew pressure increased and was more intense. Preventing the mildew from developing turned out to be one of the summer's main goals. Veraison was delayed due to the 20^{nd} in our earliest-ripening Merlot plots and ended October 13th with our grand Cabernet Sauvignon grapes, which managed to take advantage of the sunny days after the rainy spell in early October. Plot-by-plot selection and meticulous sorting of the grapes harvested allowed for high-quality winemaking. The mature balances are reminiscent of the past century's great vintages: aromas of crisp fruit, lots of subtlety and great length on the palate. It has the freshness and structure that have made Bordeaux wines so famous.

Tasting comments

Deep red with dark notes, the 2021 vintage is slightly peppery, with an intense nose of red fruit. Very well balanced palate with a nice combinaition of ripe fruit and elegant tannins.

Blend 86% Cabernet Sauvignon, 14% Merlot Growing surface area 4.1 hectares Soil type Gravelly hilltops Rootstocks 101-14, Riparia Gloire and 3309 Fertiliser Organic Plant density 10,000 vine stocks per hectare Average age of vines 35-40 years old 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 to supply the fermenting room Fermentation In stainless steel, temperature-controlled vats. Fermentation temperature 28°C Malolactic Yes Fining If needed, with plant proteins Ageing For 12 months with racking, depending on tasting results Alcohol content 13% vol. Ageing potential At its best between 3 and 10 years of age, can keep up to 10 years 100% VEGAN certified wine production