

# LABASTIDE DAUZAC

## 2024

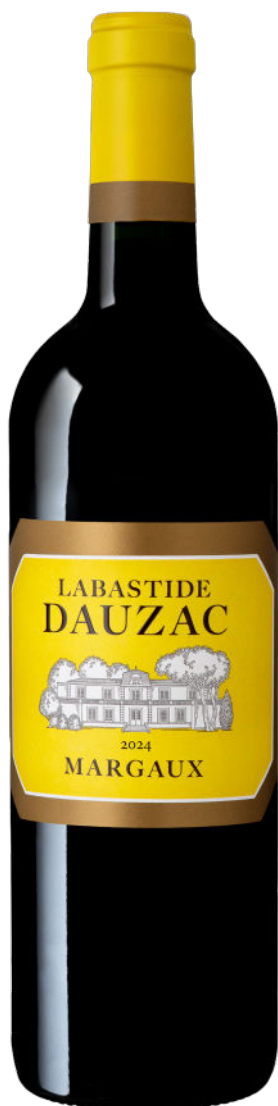
### PLOT-BY-PLOT SELECTION

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



**Produced on predominantly clayey plots conducive to the expression of Merlot grapes and the verve of Cabernet Sauvignon, Labastide Dauzac is characterised by its elegance and fruitiness.**

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

60% Cabernet Sauvignon, 28% Merlot,  
12% Petit Verdot

#### GROWING SURFACE AREA

45 hectares

#### SOIL TYPE

Gravelly hilltops, predominantly clayey

#### ROOTSTOCKS

101-14, Riparia Gloire et 3309

#### FERTILISER

Organic

#### PLANT DENSITY

10 000 pieds à l'hectare

#### AVERAGE AGE OF VINES

35-40 years

#### 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.

#### ALCOHOLIC FERMENTATION

In temperature-controlled, insulated stainless steel.  
Fermentation temperature 28°C.

#### MALOLACTIC

Yes

#### FINING

If needed, with plant proteins.

#### AGEING

45% in French oak barrels (of which 20% are new and  
55% in French oak tanks for 12 months.

#### ALCOHOL CONTENT

12.5% Vol.

#### TASTING COMMENTS

Its colour is bright with purple highlights. The nose is  
richly aromatic, with ripe red fruit mingling with elegant  
woody nuances. On the palate, the attack is full and silky.  
Crunchy black fruit expresses itself powerfully, supported  
by a fine structure giving a warm, sunny depth.

#### AGEING POTENTIAL

In its best years from 3 to 15 years, at its peak between 15  
and 20 years.

100% VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

1 avenue Georges Johnston, 33460 Labarde  
[www.chateaudauzac.com](http://www.chateaudauzac.com)

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## VertdeVin

### 92/100

*«Lovely floral, racy, straightforward nose that offers beautiful finesse, tension, and a fresh, straightforward grain. It reveals notes of fresh/bursting wild blackcurrant, pulpy raspberry, and, more slightly, sweet spices combined with hints of soft tobacco, fine touches of lilac, smoke, and a touch of racy minerality. The palate is nicely led, juicy, fruity and offers freshness, minerality, a tangy structure, precision, minerality, fine tension, suppleness, and beautiful fruit purity. On the palate, the wine expresses notes of juicy/pulpy blackberry, raspberry, and, more slightly, fleshy/juicy cherry combined with hints of fleshy blackcurrant, a touch of fresh plum, as well as racy minerality, tonka bean, and discreet hints of tobacco. Good length. A subtle chewiness at the end/persistence.»*  
Jonathan Chicheportiche Avril 2025

BERNARD  
**BURTSCHY**  
Ph.D.  
LA RIGUEUR DU MATHÉMATICIEN ET L'EXPERTISE DES TERROIRS

### 93-94/100