

LABASTIDE DAUZAC

2022

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 2022 vintage will be remembered by all. The particularly mild winter led to a very early budburst. Frosts were avoided during the cool nights of April. Once again, the Gironde estuary served as a protector for Château Dauzac's vineyard. Flowering began around May 15th in ideal weather conditions, but the end of flowering was marked by violent storms. Fortunately, the vineyard was spared from hail. This last rainy episode then gave way to a very hot and dry summer. The drought was the most concerning element of this vintage. Herbal teas applied regularly to the vines helped them to strengthen their resistance and cope with this climate. August only rain helped the vines to complete their veraison. The harvest took place under exceptional weather conditions from September 5th to 26th. The overall yield was small due to the lack of water but the remarkable quality will make the 2022 vintage one of the greatest ever known in Bordeaux.



APPELLATION

Margaux

BLEND

60% Cabernet Sauvignon, 40% Merlot

GROWING SURFACE AREA

42 hectares

SOIL TYPE

Gravelly hilltops, predominantly clayey

ROOTSTOCKS

101-14, Riparia Gloire and 3309

FERTILISER

Organic

PLANT DENSITY

10,000 vine stocks per 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

14 % Vol.

TASTING COMMENTS

The nose is fruity and intense. The fruits on the palate is crunchy and carried by silky tannins.

AGEING POTENTIAL

At its best between 3 and 15 years of age, can keep up to 15-20 years

100 % VEGAN CERTIFIED WINE
PRODUCTION



Château Dauzac

1 avenue Georges Johnston, 33460 Labarde

www.chateaudauzac.com

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JAMES SUCKLING.COM 

93

An impressive vintage with good depth and spot-on balance. Lots of dark cherries, blackberries, fine spices, cocoa powder and minerals. Compact and medium- to full-bodied on the palate, this has fresh polished tannins and a long and nicely vertical finish. The best ever? 60% cabernet sauvignon and 40% merlot. Vegan

THE WINE CELLAR INSIDER

94

Flowers, espresso, black cherries, blackberries, and black currant aromatics are easy to spot. On the palate, the wine is soft, sweet, and creamy, with lift, and loads of sweet, ripe, round-textured black cherries in the finish to wrap everything up nicely.

Jeff Leve

BERNARD
BURTSCHY
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LA RIGUEUR DU MATHÉMATICIEN ET L'EXPERTISE DES TERROIRS

90 - 91

JANE ANSON
INSIDE BORDEAUX

91

Un vin typique de Margaux