

D DE DAUZAC

2025

BORDEAUX



The team at Château Dauzac, prestigious 1855 Classified Growth in Margaux, has created for you an aromatic wine with delicate notes of white flowers and exotic fruits. Refined and well-balanced, this wine is to be enjoyed immediately!

The 2025 vintage in Bordeaux is characterised by finesse and balance, promising wines with beautiful aromatic precision. After a relatively mild winter, spring offered generally favourable conditions for vine development, with uniform flowering, although punctuated by a few wet spells requiring increased vigilance in the vineyard.

The summer was divided into two distinct periods: the first was marked by a certain instability, alternating between storms and persistent humidity, followed by a drier and sunnier period, conducive to the gradual and controlled ripening of the grapes. The temperature contrasts between sunny days and cooler nights in late summer and early autumn helped to preserve the natural balance, promoting both freshness and aromatic complexity.

The white wines of the 2025 vintage are distinguished by their remarkable acidity, which is the common thread running through their aromatic expression.



APPELLATION

Bordeaux

BLEND

60% Sauvignon Blanc, 40% Sémillon

ALCOHOL CONTENT

12,5 % Vol.

SOILS

Clay and limestone soil

FERMENTATION

Stainless steel vats

AGEING

On lees in vats and 10% in barrels

TASTING NOTES

Notes of citrus, white flowers and light-fleshed fruits combine to create precise and luminous profiles. Their liveliness, combined with a beautiful balance between tension and roundness, gives rise to elegant, harmonious wines that are a real pleasure to drink today, while offering promising potential for ageing.

OUR SUGGESTIONS

White meat, fish, shellfish; Comté cheese

AGEING POTENTIAL

Between 1 and 3 years (2025/2027)

100% CERTIFIED VEGAN PRODUCTION

SCORES AND ACCOLADES

La Revue du Vin de France : **90pts.**

