AURORE DE DAUZAC
2024

PLOT-BY-PLOT SELECTION

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855

Produced from vines located on a specific geological vein where the gravelly soil is fine and sandy, the plot-by-plot selection unique to Aurore de Dauzac lets the Cabernet Sauvignon grapes express themselves, providing a crisp, fruity and intense wine.

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
70% Cabernet Sauvignon, 18% Merlot, 12% Petit Verdot

GROWING SURFACE AREA
45 hectares

SOIL TYPE
Fine and sandy, gravelly hilltops

ROOTSTOCKS
101-14, Riparia Gloire et 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

HAVERSTING
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 and wooden casks. 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
Aurore offers a brilliant ruby-red colour. On the nose, aromas of red fruit intertwine with a floral touch. On the palate, the attack is round and silky, offering a fine concentration of crunchy black fruit notes and a sunny expression.

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

100% VEGAN CERTIFIED WINE PRODUCTION

HAUTE VALEUR ENVIRONNEMENTALE

VEGAN

Château Dauzac
1 avenue Georges Johnston, 33460 Labarde
www.chateaudauzac.com

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VertdeVin

91/100

«The nose is straightforward, spicy, racy, and offers a fine, slightly tight grain. An airy touch within its relative power. It reveals notes of wild blackberry, violet, and, more slightly, sweet spices combined with hints of fresh small fruits, a varietal hint, as well as subtle touches of iris, saffron (in its floral side), red pepper, and liquorice stick. The palate is nicely led, balanced, and offers suppleness, freshness, good definition, precision, freshness, minerality, slight fatness, and a tangy structure. On the palate, the wine expresses notes of juicy/fresh blackcurrant, violet, and, more slightly, blueberry, combined with hints of fresh small red berries, touches of lilac, racy gravels, and a hint of star anise. Good length.» Jonathan Chicheportiche Avril 2025

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

93-94/100

Decanter

90/100

«Crushed velvet in texture, quite massy and filling in the mouth with fleshy but cool tannins and mineral undercurrents. Juiciness comes in after a few minutes, more soft and bouncy with charm. Still fresh and cool but a touch more plump and relaxed. Nice expression. Sweet raspberry and cherry fruit with cool blueberry and cola on the finish. Very appealing and still crystalline and clean at the end.» Georgie Hindle 2025

LE GUIDE HACHETTE DES VINS

92/100