LE HAUT-MÉDOC DE DAUZAC 2024

CHÂTEAU DAUZAC MARGAUX
GRAND CRU CLASSÉ EN 1855

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.

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
Haut-Médoc

BLEND
100% Cabernet Sauvignon

GROWING SURFACE AREA
4,1 hectares

SOIL TYPE
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

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 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
12% Vol.

TASTING COMMENTS
A deep red colour. The nose is powerful and expressive, revealing aromas of red fruit enhanced by a subtle hint of spice. The palate is beautifully harmonious, combining the deliciousness of ripe fruit with delicately structured tannins for a fine finish.

AGEING POTENTIAL
In its best years from 3 to 10 years, at its peak after 10 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 fruity, straightforward, fresh, and offers lovely definition, purity, and a nice texture. It reveals notes of fleshy strawberry, fleshy blackberry, and, more slightly, ripe/fleshy small fruits, combined with hints of blueberry, lilac, as well as touches of graphene and racy minerality. Lovely finesse of the grain. The palate is nicely led, supple, beautifully fresh, elegant, fleshy, and offers brightness, deliciousness, an airy quality, tension, and a beautiful floral side. On the palate, the wine expresses notes of juicy/pulpy blackberry, pulpy blackcurrant, and, more slightly, bright small red berries combined with hints of fleshy cherry, touches of violet, lilac, and a hint of soft tobacco. The tannins are supple and indulgent. Good length. A nicely fresh, juicy, indulgent, and easy-drinking wine.» Jonathan Chicheportiche Avril 2025

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

92-93/100