

CHÂTEAU DAUZAC

2024

GRAND CRU CLASSÉ EN 1855



Dedicated to the expression of a terroir and dominated by Cabernet Sauvignon, Château Dauzac reveals a beautifully complex bouquet. On the palate, it displays a subtle balance between the richness of its tannins and the aromatic diversity of its supple fruit, emblematic of a great wine for ageing.

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.

Château Dauzac 2024 - 100 years in a bottle, and tomorrow...?

In 1924, under the initiative of Nathaniel Johnston, Château Dauzac became the first Grand Cru Classé to bottle its wine on the estate. The same year marked the creation of the emblematic Emperor Yellow label, a symbol of prestige and sensory appeal. That same year in 1924, he created the emperor yellow label which became such a recognisable emblem of Château Dauzac. A symbol of light and sensory experiences, it has epitomised the estate for many years.



APPELLATION

Margaux

BLEND

77% Cabernet Sauvignon, 23% Merlot

GROWING SURFACE AREA

45 hectares

SOIL TYPE

Deep, gravelly hilltops

ROOTSTOCKS

101-14, Riparia Gloire et 3309

FERTILISER

Organic

PLANT DENSITY

10 000 vines 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

Without sulphite ; in wooden casks with dual transparent staves having allowed us to rethink our method of pumping-over and optimise macerations. Fermentation temperature 28°C.

MALOLACTIC

Yes

FINING

If needed, with plant proteins.

AGEING

15 months in French oak barrels (of which 65% are new) and 10% in amphora.

ALCOHOL CONTENT

13.5% Vol.

TASTING COMMENTS

Château Dauzac 2024 offers a subtle balance between the richness of the tannins and the aromatic diversity of the fruit. It has a pure, fresh fruity attack, followed by a silky palate in which the red fruit blends harmoniously. The velvety texture lasts a long time on the palate.

AGEING POTENTIAL

In its best years from 5 to 20 years, at its peak between 20 and 30 years.

100% VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

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