

# AURORE DE DAUZAC

## 2023

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



### PLOT-BY-PLOT SELECTION

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 vines got off to an earlier start than in recent decades. This year, spring frosts were mild and spared our plots. The warmer-than-average spring allowed us to enjoy a magnificent flowering period, which began at the end of May. Until early summer, weather conditions were mild and very humid. This equation meant that our teams had to keep a watchful eye on the plants. Different herbal teas are used for each treatment to reinforce the vine's defenses, thus effectively protecting our vineyard. Veraison begins slowly at the end of the first half of July and ends at the beginning of August. Radically different from July, the weather in August becomes dry, with normally warm temperatures. Conditions intensify in September, with several weeks above 40°C coupled with hot nights. We began harvesting our plots on September 11<sup>th</sup> and finished on the 27<sup>th</sup> under optimal weather conditions. The juices are concentrated and rich, but with excellent acidity that will guarantee great ageing potential.



#### APPELLATION

Margaux

#### BLEND

50% Merlot, 48% Cabernet Sauvignon,  
2% Petit Verdot

#### GROWING SURFACE AREA

42 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

#### 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 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

13,5% Vol.

#### TASTING COMMENTS

A brilliant red color with ruby highlights, Aurore  
2023 reveals notes of red fruit with a slightly floral  
expression. The palate is round and supple, with a  
lovely concentration of crunchy black fruit notes.

#### AGEING POTENTIAL

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

100% VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

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

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

92-93/100

**JAMES SUCKLING.COM**

92-93/100

*«Very perfumed with orange blossom, dark berry and wet earth, following through to a medium body, a solid core of fruit and a fresh and vivid finish.»  
James Suckling April 2024*

**La Tulipe Rouge**  
LE GUIDE NUMÉRIQUE DES VINS

90/100

**VertdeVin**  
MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS

93/100

*«The nose is precise and straightforward, with lovely definition and an intense, airy texture. Marked by fresh spices. There are notes of pulpy/juicy wild blackberry, violet and, to a lesser extent, cornflower, combined with pretty hints of Punjabi pepper, a discreet floral touch and fine, almost tobacco notes. The palate is beautifully juicy, fruity, mineral, well-balanced and fresh, with a tangy structure, precision, energy, vitality and tension. On the palate, this wine expresses notes of juicy blackcurrant, bright redcurrants and, more lightly, bright red berries, combined with fine hints of tangy violet plum, toast and nutmeg. Beautifully fresh and full-bodied.»  
Jonathan Chicheportiche April 2024*

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