

D de Dauzac 2020

Bordeaux

Slightly fruity and spicy, to taste with friends.

The months of March and April were quite mild, encouraging dynamic, early budburst about two weeks ahead of time. Mechanical soil tillage in the spring stimulated the vine to develop its root system in depth, allowing the plant to resist drought. An essential agronomical factor this year that enabled well-structured ripeness. Flowering occurred between May 25th and June 1st. The warm, dry summer which followed led to excellent grape ripeness. The lack of rainfall brought about a slight water deficit, a situation that created natural concentration with ripeness evolving nicely until harvest time.

Tasting notes

Appearance : Dark garnet.

Nose : The expression of fresh red fruits and spicy tint.

Mouth : Round and supple attack, very balance and nicely concentrated with refined notes of black fruits. Good length on the palate that remains fresh.

Our suggestions

White meat, poultry, red meat, cheese, vegan dishes.

Ageing

2021/2030



Appellation: Bordeaux

Blending: Cabernet Sauvignon 60% / Merlot 40%

Sole type: Clay gravel

Rootstock: 101-14, 3309 420A & gravessac

Pruning system: «Guyot double» pruning

Fermentation: Steel and stainless steel vats

Malolactic: yes

Ageing: Vats & barrels (9 months)