

FRANC DE PIED 2022

CABERNET SAUVIGNON ORIGINEL

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



Embraced by the slow and regular rhythm of the tides, the Gironde estuary offers a luminous and temperate universe resulting from the fertile encounter between land and sea. This 100% Cabernet Sauvignon, planted ungrafted on the lands of Château Dauzac, takes roots in the fine, deep gravel, cultivating its history like a garden.

The 2022 vintage will be remembered by all. The particularly mild winter led to a very early budburst. Frosts were avoided during the cool nights of April. Once again, the Gironde estuary served as a protector for Château Dauzac's vineyard. Flowering began around May 15th in ideal weather conditions, but the end of flowering was marked by violent storms. Fortunately, the vineyard was spared from hail. This last rainy episode then gave way to a very hot and dry summer. The drought was the most concerning element of this vintage. Herbal teas applied regularly to the vines helped them to strengthen their resistance and cope with this climate. August only rain helped the vines to complete their veraison. The harvest took place under exceptional weather conditions from September 5th to 26th. The overall yield was small due to the lack of water but the remarkable quality will make the 2022 vintage one of the greatest ever known in Bordeaux.



APPELLATION

Margaux

BLEND

100 % Franc de Pied ungrafted Cabernet Sauvignon

GROWING SURFACE AREA

55 ares

SOIL TYPE

Fine and sandy, gravelly hilltops

FERTILISER

Organic

PLANT DENSITY

10,000 vine stocks per hectare

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

FERMENTATION

In dolias. Fermentation temperature 28°C

MALOLACTIC

Yes

FINING

If needed, with plant proteins

AGEING

In dolias for 15 to 18 months, depending on tasting

ALCOHOL CONTENT

13.5% Vol.

TASTING COMMENTS

The nose is very fresh with notes of red and black fruits. The palate is long and full with a salivation that gives an airy dimension to the wine.

AGEING POTENTIAL

At its best between 5 and 20 years of age, can keep up to 40-50 years

100% VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

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www.chateaudauzac.com