

FRANC DE PIED

2023

CABERNET SAUVIGNON ORIGINEL



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 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 11th and finished on the 27th under optimal weather conditions. The juices are concentrated and rich, but with excellent acidity that will guarantee great ageing potential.



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

ALCOHOLIC FERMENTATION

In dolias.

Fermentation temperature 28°C

MALOLACTIC

Yes

FINING

If needed, with plant proteins

AGEING

Fermented and aged in earthenware jars for 15 to 18 months, depending on tasting

ALCOHOL CONTENT

13% Vol.

TASTING COMMENTS

Very fresh, complex nose of crunchy black fruit with a floral bouquet. Notes of menthol, spices and eucalyptus. This wine stands out for its dazzling minerality, which makes it very salivating and long on the palate. A light touch on the palate, with a tannic structure that expresses itself with finesse and delicacy.

AGEING POTENTIAL

In its best years from 5 to 20 years, at its peak between 40 and 50 years

100% VEGAN CERTIFIED WINE PRODUCTION



«A beautiful dark ruby color, the nose is open with notes of black fruit and licorice. The whole is fair and precise. The definition of the aromas is very different from that of the 2022 vintage. The register is less graphite and the grapes are more mature, without tipping over into candied fruit. Notes of menthol, spice and eucalyptus complete the aromatic register. Full-bodied on the palate, the power is moderate, channeled by a framework and a sap of tannins that tense the whole mouth. The wine gains density in the middle palate with age, but you'll have to wait a little longer for the volume and flesh of the old vines. The juice is harmonious, with seductive fruit and good acidity to support freshness.»

Olivier Poussier, World's Best Sommelier 2000

Château Dauzac

1 avenue Georges Johnston, 33460 Labarde

www.chateaudauzac.com

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VertdeVin

MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS

94/100

«The nose is pretty intense, velvety and deep, with a lovely aromatic concentration. Notes of violet, crème de myrtille, pulpy blackcurrant and, more lightly, flowers are combined with hints of juicy roasted red berries, as well as fine hints of pepper, thyme and a subtle hint of blueberry. The palate is beautifully mineral, fresh, precise, chiselled and balanced, offering tension, purity, precision and an acidic structure. On the palate, this wine expresses fresh blueberry, bright raspberry and, to a lesser extent, small fresh red berries, combined with hints of violet, lily and iris, as well as fine hints of spice, toast and a lovely salinity in the background. The tannins are soft and fine.»
Jonathan Chicheportiche April 2024

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