

Labastide Dauzac 2018

Margaux Appellation

Elegant and aromatic...

Like for all great vintages, the weather played an essential role in structuring the 2018 vintage. A mild, rainy winter allowed the vines to develop extremely well. Research conducted over the past three years at Château Dauzac on the use of algae as an alternative for fighting powdery mildew to reduce copper treatments significantly contributed to keeping our vineyard in very good health. After flowering, which was quick and even, a total change in climate occurred with a four-month period that was dry, warm and sunny. The groundwater supply and the outstanding summer months helped bring about complex and subtle ripening of the grapes. The harvests were conducted from September 17th to October 8th in excellent conditions with meticulous plot by plot selection. In compliance with the biodynamic calendar, this vintage was harvested on fruit days for *grand terroir* wines. The alcoholic fermentations were done with yeasts naturally selected in our vineyard. The symbiosis between the terroir, yeasts and varieties succeeded in producing very delicate, great complexity, rarely reached in previous years. In 2018, production was 45 hectolitres per hectare.

Tasting comments

Colour: bright red with purple hues

Nose: the fruity nose is enhanced by hints of tobacco.

Palate: the attack on the palate is full and silky. A balanced, complex wine, with nice fresh finish

Our suggestions

White meat, poultry, red meat, game, cheese

Ageing potential

At its best between 3 and 15 years of age, can keep up to 20 years.



Blend: 52% Merlot, 48% Cabernet Sauvignon

Growing surface area: 42 hectares

Soil type: gravelly hilltops, predominantly clayey

Rootstocks: 101-14, Riparia Gloire and 3309

Fertiliser: organic

Plant density: 10,000 vine stocks per hectare

Average age of vines: 35-40 yrs. old

Estate varietal planting: 70% Cabernet Sauvignon, 30% Merlot

Type of pruning: double Guyot system with de-budding

Harvesting: by hand in small bins and table sorting before and after destemming

Vinification: use of a gravity-flow cellar to supply the fermenting room

Fermentation: in stainless steel, temperature-controlled vats.

Fermentation temperature: 28°C

Malolactic: yes

Fining: if needed, with plant proteins

Ageing: traditional, for 12 months with racking, depending on tasting results

100%-VEGAN certified wine production

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