

LABASTIDE DAUZAC

2020



MARGAUX APPELLATION

Produced on predominantly clayey plots conducive to the expression of Merlot grapes and the verve of Cabernet-Sauvignon, Labastide Dauzac is characterised by its elegance and fruitiness.

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. The use of biodynamic preparations in the vineyards allowed the vine to face the summer's high temperatures and drought in good conditions. For the Merlot grapes, harvesting began on September 10th, ending on September 17th. We were seeking fruit and complexity. The Cabernet Sauvignon grapes were picked from September 21st to the 30th, before the weather conditions deteriorated. Fermentation with gentle pumping over favoured the extraction of subtle, complex tannins. The extra special care given to the press wine was essential for elaborating the blend.

Tasting comments

Nice purple hues, nose of dark fruit, generous and mouth-filling. The attack is full, immediately conveying the pedigree of this balanced, complex wine.

Ageing potential

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

Blend: 60% Merlot, 40% 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: 69% Cabernet Sauvignon, 29% Merlot, 2% Petit-Verdot

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 temperature-controlled, insulated stainless steel. Fermentation temperature: 28°C.

Malolactic: Yes

Fining: if needed, with plant proteins

Ageing: 12 months in barrels with racking, depending on tasting results

- 100%-VEGAN certified wine production -