

LABASTIDE DAUZAC

2021



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.

One vintage follows another but no two are alike. The 2021 vintage called for a lot of patience and commitment. We worked relentlessly to protect our vines from disease pressure. The vintage began by an especially mild and rainy winter. Bud break was uniform and occurred early but the extra-cold and rainy spring meant that the head start was soon lost. During the spell of frost in April, Château Dauzac's vineyards were protected due to their proximity to the Gironde estuary, which acts as a natural thermal regulator. Flowering began around May 25th in ideally warm and dry weather. June was especially rainy, with approximately 127% more rain than average. At times, the rain had an impact on flowering, with traces of coulure (also known as shatter) and millerandage. The cold and damp summer called for watchfulness at all times. Mildew pressure increased and was more intense. Preventing the mildew from developing turned out to be one of the summer's main goals. Veraison was delayed due to the 20nd in our earliest-ripening Merlot plots and ended October 13th with our grand Cabernet Sauvignon grapes, which managed to take advantage of the sunny days after the rainy spell in early October. Plot-by-plot selection and meticulous sorting of the grapes harvested allowed for high-quality winemaking. The mature balances are reminiscent of the past century's great vintages: aromas of crisp fruit, lots of subtlety and great length on the palate. It has the freshness and structure that have made Bordeaux wines so famous.

Tasting comments

The 2021 vintage is bright red with purple hues. The nose is fruity and intense. The palate is enveloping and well constructed with silky tannins and well-integrated smooth woody notes.

Blend 54% Cabernet Sauvignon, 45% Merlot, 1% Petit Verdot

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 years old

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 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 45% in French oak barrels (of which 20% are new) and 55% in French oak tanks for 12 months

Alcohol content 13% vol.

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

100% VEGAN certified wine production

