

LABASTIDE DAUZAC

2022

PLOT-BY-PLOT SELECTION

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSE EN 1855



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 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

60 % Merlot, 36 % Cabernet Sauvignon,
4 % 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

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

ALCOHOLIC 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

14 % Vol.

TASTING COMMENTS

The nose is fruity and intense. The fruits on the palate is crunchy and carried by silky tannins.

AGEING POTENTIAL

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

100 % VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

1 avenue Georges Johnston, 33460 Labarde

www.chateaudauzac.com

LABASTIDE DAUZAC 2022

JAMES SUCKLING.COM 

91-92

*Pure and succulent fruit here with violets
and crushed stone minerality.*

JANE ANSON
INSIDE BORDEAUX

91

A classic old school style Margaux

vinous

88-90

*The judicious use of new oak
lends freshness.*
Neal Martin

BERNARD
BURTSCHY
Ph.D. 
LA BOUTIQUE DU MATRIMONIAL ET LE RESTAURANT DES TROIS ROSES

90-91