

# LE HAUT-MÉDOC DE DAUZAC

## 2023

CHÂTEAU  
DAUZAC  
MARGAUX  
GRAND CRU CLASSÉ EN 1855



The grapes from this lovely little 4-hectare vineyard in Haut-Médoc are grown and made into wine as carefully as the ones at Château Dauzac. The distinctive soil provides a complexity in which the Cabernet Sauvignon grapes are fully expressed. Hints of fruit and spice give this nicely balanced wine its genuine character.

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

Haut-Médoc

#### BLEND

80% Cabernet Sauvignon, 20% Merlot

#### GROWING SURFACE AREA

4,1 hectares

#### SOIL TYPE

Gravelly hilltops

#### ROOTSTOCKS

101-14, Riparia Gloire et 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 stainless steel, temperature-controlled vats.  
Fermentation temperature 28°C

#### MALOLACTIC

Yes

#### FINING

If needed, with plant proteins

#### AGEING

For 12 months with racking, depending on tasting results

#### ALCOHOL CONTENT

13% Vol.

#### TASTING COMMENTS

Intense red with dark notes, the nose reveals intense, slightly peppery notes of red fruit. Well-balanced on the palate, with a lovely marriage of ripe fruit and elegant tannins.

#### AGEING POTENTIAL

In its best years from 3 to 10 years, at its peak after 10 years

100% VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

1 avenue Georges Johnston, 33460 Labarde  
www.chateaudauzac.com

# LE HAUT-MÉDOC DE DAUZAC

## 2023



92-93/100



89/100



92/100

«The nose is fresh, fruity, mineral and nicely textured / graphite-marked. Notes of juicy/fresh blackberry, racy minerality and a hint of spice are combined with hints of fresh wild raspberry, fine pepper, tobacco and a discreet floral, saline and even seductive touch. The palate is fruity, balanced and offers precision, freshness, definition, concentration, acidity and gravelly energy. On the palate, this wine expresses juicy/fresh raspberry, juicy/fresh blackcurrant and, more lightly, violet notes, combined with touches of fresh blackberry, a subtle hint of almost bright berries, and subtle hints of star anise, cherry blossom and toast. Attractive salinity on the finish. Subtle, almost sappy finish/persistence. Elegant, tasty tannins.»  
Jonathan Chicheportiche April 2024



90-92/100

«Despite being composed of 80% Cabernet Sauvignon, the 2023 Le Haut-Médoc exhibits a crisp texture and seamless structure, devoid of any trace of disjointedness. While the initial tannic structure may seem prominent upon entry, it quickly relaxes with the assistance of its rounded body, achieving a level of softness rarely seen throughout the Haut-Médoc appellation.»

Château Dauzac

1 avenue Georges Johnston, 33460 Labarde  
www.chateaudauzac.com