

FRANC DE PIED

2021

CABERNET SAUVIGNON ORIGINEL

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



Embraced by the slow and regular rhythm of the tides, the Gironde estuary offers a luminous and temperate universe resulting from the fertile encounter between land and sea. This 100% Cabernet Sauvignon, planted ungrafted on the lands of Château Dauzac, takes roots in the fine, deep gravel, cultivating its history like a garden.

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.



APPELLATION

Margaux

BLEND

100 % Franc de Pied ungrafted Cabernet Sauvignon

GROWING SURFACE AREA

55 ares

SOIL TYPE

Fine and sandy, gravelly hilltops

FERTILISER

Organic

PLANT DENSITY

10,000 vine stocks per hectare

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

FERMENTATION

In dolias.

Fermentation temperature 28°C

MALOLACTIC

Yes

FINING

If needed, with plant proteins

AGEING

In dolias for 15 to 18 months, depending on tasting

ALCOHOL CONTENT

12.5 % Vol.

TASTING COMMENTS

Very fresh and complex nose of crisp black and red fruit, paired with a floral bouquet. Notable for its sensational minerality, prompting salivation and very nice length on the palate. Airy mouthfeel with a tannic structure that is expressed with finesse and delicacy.

AGEING POTENTIAL

At its best between 5 and 20 years of age, can keep up to 40-50 years

100% VEGAN CERTIFIED WINE PRODUCTION



Château Dauzac

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www.chateaudauzac.com