

D DE DAUZAC

2024

BORDEAUX



The team at Château Dauzac, prestigious 1855 Classified Growth in Margaux, has created for you an aromatic wine with delicate notes of white flowers and exotic fruits. Refined and well-balanced, this wine is to be enjoyed immediately!

The 2024 Bordeaux vintage promises to be a landmark year, combining finesse, balance and aromatic brilliance. After a relatively mild winter, spring conditions were generally favourable, with uniform, early flowering. However, several rainy spells punctuated the period, necessitating increased vigilance in the vineyards.

The summer revealed two faces: the first part was marked by a few storms and persistent humidity, followed by a hot, dry August, which was conducive to optimal ripening of the grapes. The alternation of sunny days and cool nights in August and September enabled the grapes to retain good acidity and intensify their aromatic complexity.



APPELLATION

Bordeaux

BLEND

60% Sauvignon Blanc, 40% Sémillon

ALCOHOL CONTENT

12,5 % Vol.

SOILS

Clay and limestone soil

FERMENTATION

Stainless steel vats

AGEING

On lees in vats and 10% in barrels

TASTING NOTES

This wine has a lovely, bright, pale-yellow color. The nose is fresh, fruity and bright. The palate is greedy, fresh and tangy, with a finish of pretty citrus notes and perfectly integrated complementary oak.

OUR SUGGESTIONS

White meat, fish, shellfish; Comté cheese

AGEING POTENTIAL

Between 1 and 3 years (2024/2026)

100% CERTIFIED VEGAN PRODUCTION

