

CHÂTEAU DAUZAC

2022

GRAND CRU CLASSÉ 1855

CHÂTEAU
DAUZAC
MARGAUX
GRAND CRU CLASSÉ EN 1855



Dedicated to the expression of a terroir and dominated by Cabernet Sauvignon, Château Dauzac reveals a nicely complex bouquet. On the palate, it strikes a subtle balance between the richness of its tannins and the aromatic diversity of its supple fruits, emblematic of a great wines for ageing.

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

63 % Cabernet Sauvignon, 37 % Merlot

GROWING SURFACE AREA

42 hectares

SOIL TYPE

Deep, gravelly hilltops

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

Without sulphite ; in wooden casks with dual transparent staves having allowed us to rethink our method of pumping-over and optimise macerations. Fermentation temperature 28°C

MALOLACTIC

Yes

FINING

If needed, with plant proteins

AGEING

15 months in French oak barrels (of which 75 % are new) and in amphora

ALCOHOL CONTENT

14 % Vol.

TASTING COMMENTS

The 2022 is both powerful and silky. The red fruits are crispy on the attack. The mouth is full and velvety with great length

AGEING POTENTIAL

At its best between 5 and 20 years of age, can keep up to 20-30 years

100 % VEGAN CERTIFIED WINE
PRODUCTION



Château Dauzac

1 avenue Georges Johnston, 33460 Labarde

www.chateaudauzac.com

CHÂTEAU DAUZAC 2022

JAMES SUCKLING.COM 

95 - 96

*Seamless and delicate,
very attractive and fresh.*

JANE ANSON
INSIDE BORDEAUX

94

*A sculpted, nuanced wine...
Impressive, with clear ageing potential*

VertdeVin
MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS

96

*Nice elegant nose, precise, long, with depth,
tension, a nice freshness, a bit of infusion, a
velvety side as well as a nice character
(marked by its terroir).*

the drinks business

92-94

*An impressive wine consolidating the upward
trajectory here over a number of vintages*

Colin Hay

vinous

92-94

A very admirable Margaux in the making

Terre de Vins

95 - 96

*There is a lovely freshness that bursts out on the
palate, right through to the saline and thirst-
quenching finish. Dauzac confirms its rank.*

LA REVUE DU
vin
DE FRANCE

94 - 95

*With a clear attack, on the fruit, and harmonious
body, this 2022 is charming, with very nice tanins and
fine texture.*

Decanter

94

*Concentrated but this has energy and focus,
appealingly constructed with fragrance, freshness
and lots of ripe fruit. Round and super enjoyable,
even now*

Georgina Hindle

JEB DUNNUCK

91-93

Elegant Margaux

BERNARD
BURTSCHY
Ph.D
LA RIGUEUR DU MATHÉMATICIEN ET L'EXPERTISE DES TERROIRS

95 - 96

falstaff

94

Peter Moser

ALEXANDRE MAI®

93 - 95

Yves Beck

92 - 94

THE WINE CELLAR INSIDER

92 - 94

Jeff Leve