



CHATEAU
DE
LA DAUPHINE



CHATEAU DE LA DAUPHINE 2001 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : JEAN CLAUDE BERROUET

VINEYARD

10 HECTARES.

YIELD : 39HL/HA.

SOIL : CLAY-LIMESTONE, CLAY-SILT ON
FRONSAC MOLASSE.

90% MERLOT.

10% CABERNET FRANC.

PLANTING DENSITY : 6300 VINES/HA.
AVERAGE AGE OF THE VINES : 30
YEARS.

MANUAL HARVESTING PLOT BY PLOT
FROM OCTOBER 1ST TO OCTOBER
10TH 2001.

ALCOHOL BY VOLUME : 13,5%.



WINEMAKING

CLASSICAL VINIFICATION IN CONCRETE
TANKS THERMOREGULATED.

MACERATION FOR 30 DAYS.

«BLEEDING OFF» AT 20%.

VERTICAL PRESSING.

MATURING OF SEPARATE BATCHES IN
NEW BARRELS FOR 12 MONTHS FOR
30% OF THE TOTAL HARVEST.

PRODUCTION OF 40 000 BOTTLES.

1ST VINTAGE OF THE HALLEY FAMILY

