



CHATEAU
DE
LA DAUPHINE



CHÂTEAU DE LA DAUPHINE 2003 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : JEAN CLAUDE BERROUET

VINEYARD

10 HECTARES.

YIELD : 28HL/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 SEPTEMBER 11TH TO
SEPTEMBER 25TH 2003.

ALCOHOL BY VOLUME : 13,5%.



WINEMAKING

DOUBLE SORTING TABLE BEFORE AND
AFTER DESTEMMING, THE GRAPES ARE
GRAVITY FED INTO TANKS.

MACERATION AT 26°C FOR 20 DAYS.

«BLEEDING OFF» AT 20%.

VERTICAL PRESSING.

MATURING OF SEPARATE BATCHES IN
NEW BARRELS FOR 12 MONTHS FOR
40% OF THE TOTAL HARVEST.

PRODUCTION OF 30 000 BOTTLES.

