



CHATEAU
DE
LA DAUPHINE



CHÂTEAU DE LA DAUPHINE 2004 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : DENIS DUBOURDIEU

VINEYARD

10 HECTARES.

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

85% MERLOT.
15% CABERNET FRANC.

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

MANUAL HARVESTING PLOT BY PLOT
FROM OCTOBER 5TH TO OCTOBER
10TH 2005.

ALCOHOL BY VOLUME : 13,5%.



WINEMAKING

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

PUMPING OVER CARRIED OUT DURING
FERMENTATION AS REQUIRED, ON A VAT
BY VAT BASIS.

FERMENTATION AT 28°C AND
MACERATION.

LONG AND GENTLE VERTICAL PRESSING.

MALOLACTIC FERMENTATION IN
BARRELS WITH 30% OF NEW OAK.

MATURING IN SEPARATE BATCHES FOR
12 MONTHS IN OAK BARRELS, 70% OF
WHICH HAVE ALREADY HELD ONE WINE.

PRODUCTION OF 40 000 BOTTLES.

