



CHATEAU  
DE  
LA DAUPHINE



## CHATEAU DE LA DAUPHINE 2005 FRONSAC

**OWNER :** GUILLAUME HALLEY  
**MANAGER :** BERNARD LAMAUD

**OENOLOGIST :** DENIS DUBOURDIEU

### VINEYARD

11 HECTARES.

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

90% MERLOT.  
10% CABERNET FRANC.

PLANTING DENSITY : 6300 VINES/HA.  
AVERAGE AGE OF THE VINES : 33  
YEARS.

MANUAL HARVESTING PLOT BY PLOT  
FROM LATE SEPTEMBER TO OCTOBER  
2005.

ALCOHOL BY VOLUME : 14,5%.



### 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 33% OF NEW OAK.

MATURING IN SEPARATE BATCHES FOR  
12 MONTHS IN OAK BARRELS, 77% OF  
WHICH HAVE ALREADY HELD ONE WINE.

PRODUCTION OF 55 000 BOTTLES.

