



CHATEAU
DE
LA DAUPHINE



CHÂTEAU DE LA DAUPHINE 2007 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : DENIS DUBOURDIEU

VINEYARD

29 HECTARES.

YIELD : 44HL/HA.

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

80% MERLOT.

20% CABERNET FRANC.

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

MANUAL HARVESTING PLOT BY PLOT
FROM SEPTEMBER 25TH TO OCTOBER
5TH 2007.

ALCOHOL BY VOLUME : 13%.



WINEMAKING

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

NO COLD PRE-FERMENTATION
MACERATION. «BLEEDING OFF» ONLY
WITH WINES FROM PLOTS LESS THAN
TEN YEARS OLD.

YEAST IS ADDED TO ALL VATS TO START
FERMENTATION WITHIN 72 HOURS.
VIGOROUS PUMPING OVER AT THE
START OF FERMENTATION TO EXTRACT
MAXIMUM COLOUR.

FERMENTATION AT 26°C THEN 30°C.
MACERATION FOR 25 DAYS.

LONG AND GENTLE VERTICAL PRESSING
WITH SEPARATION OF THE MUSTS.

MATURING OF SEPARATE BATCHES IN
OAK FOR 12 MONTHS WITH 30 % OF
NEW BARRELS.

PRODUCTION OF 75 000 BOTTLES.

