



CHATEAU  
DE  
LA DAUPHINE



## CHÂTEAU DE LA DAUPHINE 2008 FRONSAC

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

**OENOLOGIST :** DENIS DUBOURDIEU

### VINEYARD

31 HECTARES.

YIELD : 45HL/HA.

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

80% MERLOT.

20% CABERNET FRANC.

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

MANUAL HARVESTING PLOT BY PLOT  
FROM SEPTEMBER 29TH TO OCTOBER  
15TH 2008.

ALCOHOL BY VOLUME : 14%.



### 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 70 000 BOTTLES.

