



CHATEAU
DE
LA DAUPHINE



CHATEAU DE LA DAUPHINE 2010 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : DENIS DUBOURDIEU

VINEYARD

31 HECTARES.

YIELD : 40HL/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 22ND TO OCTOBER
1ST 2010.

ALCOHOL BY VOLUME : 14,5 %.



WINEMAKING

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

HOMOGENIZATION BY TURBO-PIGEAGE
(CONTROLLED PUNCHING DOWN) TWICE
BEFORE FERMENTATION. MODERATE
PUMPING OVER, WHICH IS THEN STOPPED
BEFORE THE END OF FERMENTATION.

FERMENTATION AT 26°C FOR 30 DAYS.
MACERATION FOR 35 DAYS.

LONG AND GENTLE VERTICAL PRESSING.

PARTIAL MALOLACTIC FERMENTATION
IN BARRELS.

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

PRODUCTION OF 80 000 BOTTLES.

