



CHATEAU  
DE  
LA DAUPHINE



## CHÂTEAU 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.

