



CHATEAU
DE
LA DAUPHINE



CHÂTEAU DE LA DAUPHINE 2011 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : DENIS DUBOURDIEU

VINEYARD

31 HECTARES.

YIELD : 47HL/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 6TH TO SEPTEMBER
21ST 2011.

ALCOHOL BY VOLUME : 14 %.



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 THEN 30°C.
MACERATION FOR 30 DAYS.

LONG AND GENTLE VERTICAL PRESSING.

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

PRODUCTION OF 80 000 BOTTLES.

