



CHATEAU
DE
LA DAUPHINE



CHATEAU DE LA DAUPHINE 2012 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : MICHEL ROLLAND
BRUNO LACOSTE

VINEYARD

40 HECTARES INCLUDING 6HA
RECENTLY ACQUIRED ON A CLAY-
LIMESTONE SOIL.

YIELD : 30HL/HA.
SOIL : CLAY-LIMESTONE, CLAY-SILT ON
FRONSAC MOLASSE.

10% CABERNET FRANC.
90% MERLOT.

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

MANUAL HARVESTING PLOT BY PLOT
FROM 4 TO 13 OCTOBER 2012.

ALCOHOL BY VOLUME : 15%



WINEMAKING

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

EXTRACTION : MANUAL PUMPING OVER
OF 1 1/2 VOLUMES PER DAY FOR 10
DAYS WITH LITTLE AERATION.

FERMENTATION AT 26°C FOR 20 DAYS.
MACERATION FROM 30 TO 35 DAYS.

VERTICAL PRESSING WITH SEPARATION
OF THE MUSTS ; P1 - P2 - P3.

ENTIRE VINIFICATION IN 20 BARRELS.
MALOLACTIC FERMENTATION IN
BARRELS FOR 30% OF THE TOTAL
HARVEST.

MATURING OF SEPARATE BATCHES IN
OAK FOR 12 MONTHS.

PRODUCTION OF 80 000 BOTTLES.

1ST YEAR OF CONVERSION TO ORGANIC FARMING.

