



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.

