



CHATEAU
DE
LA DAUPHINE



CHÂTEAU DE LA DAUPHINE 2013 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : MICHEL ROLLAND
BRUNO LACOSTE

VINEYARD

40 HECTARES

YIELD : 20HL/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 23RD TO OCTOBER
5TH 2013.

ALCOHOL BY VOLUME : 13.5%



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 FOR 30 DAYS.

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

MALOLACTIC FERMENTATION IN
BARRELS FOR 15% OF THE TOTAL
HARVEST.

MATURING OF SEPARATE BATCHES IN
OAK FOR 12 MONTHS.

PRODUCTION OF 15 000 BOTTLES.

2ND YEAR OF CONVERSION TO ORGANIC FARMING.

