



CHATEAU
DE
LA DAUPHINE



DELPHIS DE LA DAUPHINE 2006 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : DENIS DUBOURDIEU

VINEYARD

6 HECTARES.

YIELD : 44HL/HA.

SOIL : CLAY-LIMESTONE, SILTY AND
SANDY.

90 % MERLOT.

10 % CABERNET FRANC.

PLANTING DENSITY :

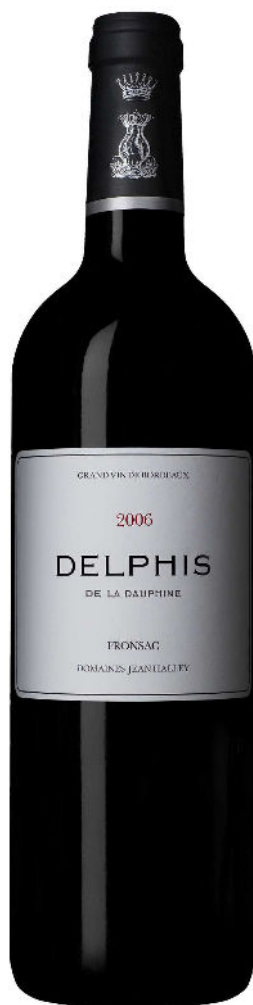
6300 VINES/HA.

AVERAGE AGE OF THE VINES :

30YEARS.

MANUAL HARVESTING PLOT BY
PLOT FROM LATE SEPTEMBER TO
OCTOBER 2006.

ALCOHOL BY VOLUME : 13 %



WINEMAKING

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

VATTING FOR 30 DAYS IN TEMPERATURE-
CONTROLLED TANKS.

MATURING IN SEPARATE BATCHES FOR
12 MONTHS IN OAK BARRELS. 50% OF
WHICH HAVE ALREADY HELD ONE WINE,
50% OF WHICH HAVE ALREADY HELD
TWO WINES.

PRODUCTION OF 20 000 BOTTLES.

