



## **DELPHIS DE LA DAUPHINE 2010 FRONSAC**

**OWNER :** GUILLAUME HALLEY MANAGER : BERNARD LAMAUD

## VINEYARD

11 HECTARES.

YIELD: 40HL/HA. SOIL : CLAY-LIMESTONE, SILTY AND SANDY.

90 % Merlot. 10 % CABERNET FRANC.

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

MANUAL HARVESTING PLOT BY PLOT FROM SEPTEMBER 22TH TO OCTOBER 1ST 2010.

ALCOHOL BY VOLUME : 14.5 %



## **OENOLOGIST :** DENIS DUBOURDIEU

## **WINEMAKING**

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

VATTING FOR 30 DAYS IN TEMPERATURE-CONTROLLED TANKS.

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

PRODUCTION OF 50 000 BOTTLES.

