



CHATEAU
DE
LA DAUPHINE



DELPHIS DE LA DAUPHINE 2011 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : DENIS DUBOURDIEU

VINEYARD

11 HECTARES.

YIELD : BETWEEN 40 AND 45
HL/HA.

SOIL : CLAY-LIMESTONE, SILTY AND
SANDY.

90 % CABERNET FRANC.
10 % MERLOT.

PLANTING DENSITY :
6300 VINES/HA.

AVERAGE AGE OF THE VINES :
30 YEARS.

MANUAL HARVESTING PLOT BY
PLOT FROM SEPTEMBER 6TH TO
SEPTEMBER 21ST 2011.

ALCOHOL BY VOLUME : 14 %



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 10 % OF
NEW BARRELS.

PRODUCTION OF 20 000 BOTTLES

