



CHATEAU
DE

LA DAUPHINE



CHATEAU DE LA DAUPHINE 2015 FRONSAC

OWNER : LABRUNE FAMILY
DEPUTY CEO : STÉPHANIE BAROUSSE

OENOLOGIST: MICHEL ROLLAND
BRUNO LACOSTE

VINEYARD

40 HECTARES

YIELD : 45HL/HA

SOIL : CLAY-LIMESTONE, CLAY-SILT ON
FRONSAC MOLASSE

90% MERLOT
10% CABERNET FRANC

PLANTING DENSITY : 6000 VINES/HA
AVERAGE AGE OF THE VINES : 28 YEARS

MANUAL HARVESTING PLOT BY PLOT
FROM SEPTEMBER 15TH 2015 TO
OCTOBER 2ND 2014



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 TANKS

MATURING OF SEPARATE BATCHES IN
OAK FOR 12 MONTHS WITH 25% OF
NEW BARRELS

PRODUCTION OF 130 000 BOTTLES



ORGANIC CERTIFICATION BY ECOCERT

