



CHÂTEAU DE LA DAUPHINE 2016 FRONSAC

OWNER : LABRUNE FAMILY
DEPUTY CEO : STÉPHANIE BAROUSSE

OENOLOGIST: MICHEL ROLLAND
BRUNO LACOSTE

VINEYARD

TOTAL SURFACE : 53 HA
SURFACE FOR THIS WINE : 40HA

YIELD : 31HL/HA

SOIL : CLAY AND LIMESTONE,
FRONSAC MOLASSE, ASTERIA
LIMESTONE

90 % MERLOT
10 % CABERNET FRANC

PLANTING DENSITY 6600 VINES/HA
AVERAGE AGE OF THE VINES : 26
YEARS

MANUAL HARVESTING PLOT BY
PLOT FROM SEPTEMBER 26TH TO
OCTOBER 23RD 2016



WINEMAKING

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

FERMENTATION AT 28°C. MACERATION
FOR 30 DAYS

EXTRACTION : MANUAL

VERTICAL PRESSING WITH SEPARATION
OF THE MUSTS

MALOLACTIC FERMENTATION IN
BARRELS (30%)

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

ALCOHOL BY VOLUME : 14.5%

ORGANIC & BIODYNAMIC FARMING

