



CHATEAU DE LA DAUPHINE 2017 FRONSAC

OWNER : LABRUNE FAMILY
DEPUTY CEO : STÉPHANIE BAROUSSE

OENOLOGIST: MICHEL ROLLAND
JULIEN VIAUD

VINEYARD

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

YIELD : 35HL/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

PLOT BY PLOT HARVEST FROM
SEPTEMBER 14TH TO SEPTEMBER
30TH 2017



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

PRODUCTION OF 130 000 BOTTLES

ALCOHOL BY VOLUME : 13.5%

ORGANIC & BIODYNAMIC FARMING

