



CHATEAU  
DE  
LA DAUPHINE



# 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

