



CHATEAU
DE

LA DAUPHINE

CHÂTEAU DE LA DAUPHINE 2021 FRONSAC

OWNER : FAMILLE LABRUNE
DEPUTY CEO : STÉPHANIE BAROUSSE

CERTIFICATIONS

CERTIFIED ORGANIC
BIODYNAMIC FARMING



LEVEL 3 HIGH ENVIRONMENTAL VALUE



PRODUCTION OF 90 000 BOUTEILLES



OENOLOGISTS : MICHEL ROLLAND
JULIEN VIAUD

VINEYARD

TOTAL SURFACE : 53 HA
SURFACE FOR THIS WINE : 42 HA
YIELD : 35 HL/HA
SOIL : CLAY AND LIMESTONE, FRONSAC
MOLASSE, ASTERIA LIMESTONE
85 % MERLOT
15 % CABERNET FRANC
PLANTING DENSITY 5800 PIEDS/HA
AVERAGE AGE OF THE VINES : 36 ANS

PLOT BY PLOT HARVESTERS FROM OCTOBER 1ST TO
13TH

WINEMAKING

FERMENTATION AT 26°.
MACERATION FOR 30 DAYS
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

