



CHATEAU
DE
LA DAUPHINE



CHATEAU DE LA DAUPHINE 2006 FRONSAC

OWNER : GUILLAUME HALLEY
MANAGER : BERNARD LAMAUD

OENOLOGIST : DENIS DUBOURDIEU

VINEYARD

29 HECTARES.

YIELD : 44HL/HA.

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

80% MERLOT.

20% CABERNET FRANC.

PLANTING DENSITY : 6300 VINES/HA.

AVERAGE AGE OF THE VINES : 33
YEARS.

MANUAL HARVESTING PLOT BY PLOT
FROM LATE SEPTEMBER TO OCTOBER
2006.

ALCOHOL BY VOLUME : 13,5%.



WINEMAKING

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

PUMPING OVER CARRIED OUT DURING
FERMENTATION AS REQUIRED, ON A VAT
BY VAT BASIS.

FERMENTATION AT 28°C AND
MACERATION.

LONG AND GENTLE VERTICAL PRESSING.

MALOLACTIC FERMENTATION IN
BARRELS WITH 30% OF NEW OAK.

ELEVAGE EN LOTS SÉPARÉS PENDANT
12 MOIS EN BARRIQUES DE CHÊNE DANS
70% BOIS DE 1 VIN.

PRODUCTION OF 78 000 BOTTLES.

