



DELPHIS DE LA DAUPHINE 2010 FRONSAC

OWNER: GUILLAUME HALLEY **MANAGER**: BERNARD LAMAUD

OENOLOGIST: DENIS DUBOURDIEU

VINEYARD

11 HECTARES.

YIELD: 40HL/HA.

SOIL: CLAY-LIMESTONE, SILTY AND

SANDY.

90 % MERLOT.

10 % CABERNET FRANC.

PLANTING DENSITY: 6300 VINES/HA.

AVERAGE AGE OF THE VINES:

30 YEARS.

MANUAL HARVESTING PLOT BY PLOT FROM SEPTEMBER 22TH TO OCTOBER 1ST 2010.

ALCOHOL BY VOLUME: 14,5 %



WINEMAKING

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

VATTING FOR 30 DAYS IN TEMPERATURE-CONTROLLED TANKS.

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

PRODUCTION OF 50 000 BOTTLES.

