



CHATEAU
DE

LA DAUPHINE

CHATEAU DE LA DAUPHINE 2021 FRONSAC

OWNER : FAMILLE LABRUNE
DEPUTY CEO : STÉPHANIE BAROUSSE

OENOLOGISTS : MICHEL ROLLAND
JULIEN VIAUD

CERTIFICATIONS

CERTIFIED ORGANIC
BIODYNAMIC FARMING



LEVEL 3 HIGH ENVIRONMENTAL VALUE



PRODUCTION OF 100 000 BOUTEILLES



VINEYARD

TOTAL SURFACE : 66 HA
SURFACE FOR THIS WINE : 40 HA
YIELD : 30HL/HA
SOIL : ASTERIA LIMESTONE, CLAY AND LIMESTONE,
FRONSAC MOLASSE
80% MERLOT
20% CABERNET FRANC
PLANTING DENSITY 6000 VINES/HA
AVERAGE AGE OF THE VINES : 35 ANS

PLOT BY PLOT HARVERS FROM SEPTEMBER 11TH TO
29TH

WINEMAKING

DOUBLE SORTING TABLE BEFORE AND AFTER
DESTEMMING, THE GRAPES ARE GRAVITY FED INTO
TANKS.
FERMENTATION AT 26°. MACERATION FOR 25 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

5 rue poitevine 33126 Fronsac - 05.57.74.06.61 - contact@chateau-dauphine.com - www.chateau-dauphine.com

