



Château de La Dauphine Vintage 2022



OWNER: The LABRUNE Family
DIRECTOR : Stéphanie BAROUSSE

OENOLOGISTS : Julien VIAUD, Michel ROLLAND

VINEYARD :

Total area : 66 hectares

Area for this wine : 40 hectares

Yield: 30 hL/Ha

Terroir : asteriated limestone, clay-limestone, Fronsac molasse
80% merlot & 20% cabernet franc

Planting density : 6,600 vines/ha

Average age of vines 30 years

Picking by plot

Harvests from 08.09.2022 to 23.09.2022

VINIFICATION :

Fermentation at 26°C, maceration for 25 days

Manual pumping-over, vertical pressing

Malolactic fermentation in barrels 30%.

Aged in separate batches for 12 months in a combination of barrels (30% new wood), amphoras, and casks

pH 3.5

Alcohol 14.5°

120'000 bottles

CERTIFICATION :

Organic agriculture

Biodynamic vineyard management

HEV 3

