



CHÂTEAU DE LA DAUPHINE 2020 FRONSAC

OWNER: LABRUNE FAMILY

DEPUTY CEO: STÉPHANIE BAROUSSE

OENOLOGIST: MICHEL ROLLAND
JULIEN VIAUD

VINEYARD

Total surface: 53 Ha

SURFACE FOR THIS WINE: 40 HA

YIELD: 30HL/HA

SOIL : CLAY AND LIMESTONE, FRONSAC MOLASSE, ASTERIA

LIMESTONE

85 % MERLOT 15 % CABERNET FRANC

PLANTING DENSITY 6600 VINES/HA AVERAGE AGE OF THE VINES: 35 YEARS

PLOT BY PLOT HARVEST FROM SEPTEMBER 14TH TO OCTOBER 2ND 2020







WINEMAKING

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

FERMENTATION AT 26°C. MACERATION FOR 25 DAYS

EXTRACTION: MANUAL

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

PRODUCTION OF 100 000 BOTTLES

