

Château de La Dauphine is located in the heart of a 66-hectare or 163 acres organic and biodynamic. The terroir is made up of 14 different types of soil grouped into 3 main groups: limestone plateaus, asteriated limestone, and clay-limestone slopes on Fronsadais molasse.

The Labrune family took over this Right Bank jewel in 2015. Thanks to meticulous and respectful work on the vines, controlled vinification with ultra-modern technical buildings, Château de La Dauphine has become one of Bordeaux's leading properties and offers a complete range of red, white and rosé wines that combine harmony and elegance.



OWNER: Famille LABRUNE

DIRECTOR: Stéphanie BAROUSSE

CONSULTANT OENOLOGIST: Julien VIAUD

VINEYARD:

Total Surface: 66 Ha or 163 acres

Surface for this wine: 40 Ha or 99 acres

Yield: 42hL/Ha

Terroir: Asteriasted limestone plateaux 80% Merlot & 20% Cabernet franc Planting density of 6600 pieds/Ha Average age of the vines: 30 years Ramassage parcellaire rigoureux

Plot by plot harvested from September 13th to October 5th 2023

WINEMAKING:

Double sorting table before and after destemming, the grapes are gravity fed into tanks. Fermentation at 28°C or 82F. Maceration for 30 days. Maturing of separate batches in oak, amphora, "foudre" / oak cask for 12 months

pH 3.5 - Alcohol 13.5°

CERTIFICATIONS AND VINEYARD MANAGEMENT:

Certified in organic agriculture Vineyard conducted in biodynamic farming Production of 160 000 bottles



Does a vintage benefit from plenty of rain? The 2023 vintage has been widely reported to have been particularly wet and hot. These two factors can work to the disadvantage or **ADVANTAGE** of winegrowers. The latter was the case for our 66-hectare organic & biodynamic vineyard.

What about the terroir?

The slopes of our vineyard are shaped by rows of cypresses, offering a breathtaking view of the Dordogne, and providing excellent irrigation for our vines. The Merlot and Cabernet Franc flourish on plateaus of asteriated limestone, which provide a gentle breeze throughout the day. South-facing, the vines are warmed by the sun, enabling them to reach optimal maturity. They also benefit from shady areas thanks to the many trees planted in the vineyard. The valleys, hillsides, sun, wind, cypresses and umbrella pines come together to create a landscape reminiscent of Tuscany.



And the weather?



After a colder than average winter punctuated by rain, bud break began gradually.

The rain continued for days and weeks, before the first rays of sunshine finally appeared. These two factors allowed the berries to gorge on water and sugar, resulting in rich, generous fruit. A joy in terms of quality and quantity!

Warm temperatures at the end of ripening impacted the acidity, resulting in a slightly lower pH than the 2022 vintage. The tannins quickly ripened, with a moderate proportion coming from the seeds.

Château de La Dauphine's harvest did not begin until mid-September, with each grape variety (80% Merlot & 20% Cabernet Franc) and each plot being picked bunch by bunch. In one sentence? The 2023 vintage offers superbly rich, generous Merlot, balanced by a pleasant acidity and enhanced by silky tannins.



Since the last years we increase the evolution and the quality of ours wines.

Through the vintages:

- Vintage 2015 : Year of Organic Certification
- Vintage 2016 : Acquisition of 13 hectares of a asteriated-limestone plateau of one piece, under quarries (Château Haut Ballet)
- Vintage 2017: Biodynamic vineyard management
- Vintage 2018: Change of technical teams internally and externally (Julien Viaud Oenologist David Pernet Vine consultant)
- Vintage 2019: Increase the percentage of the Cabernet Franc, CF Massale Plantation
- Vintage 2020 : Evolution of the agEing: decrease of the toasting of the barrels, new containers: amphoras, 20hl wood vat, concrete tank
- Vintage 2021: Cabernet Franc's share of this vintage has doubled from 20% to 30% within 2-3 years

Through the years:

In 2021 the official acquisition of Château Vrai Canon Bouché, in the Canon-Fronsac appellation. 13 hectares of asteriated-limestone plateau. In 2022, the main part of the production will be blend with our Grand Vin Chateau de La Dauphine.

Every winter 200 sheep accompanied by their shepherds will being taking up residence for six months in our organic, biodynamic vineyard. In this way, they contribute to the biodiversity already present in the vineyard, which we have been striving to preserve for almost 10 years now.











LA DAUPHINE

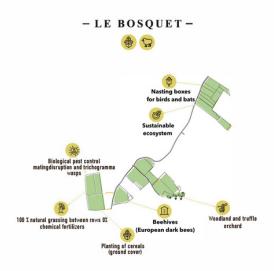


ENVIRONMENTAL CHARTER

100% of the vineyard (66 hectares) is managed according to organic and biodynamic principles 80% Merlot, 20% Cabernet Franc, 80% Sauvignon blanc, 20% Semillon.

0% pesticides and chemical products









Energy savings (water and electricity) Recycling of waste from the vine to the bottle. With respect for people and the environment





