

Delphis De La Dauphine 2017

CSPC# 831394

750mlx12

13.5% alc./vol.

Grape Variety

100% Merlot

Appellation

Fronsac

Website

<http://www.chateau-dauphine.com/en/our-wines/>

Sustainability

Organic & Biodynamic farming

General Info

Once owned by the Moueix family, they sold in 2001 to Jean Halley, wanting to concentrate on their Pomerol and Saint Emilion holdings. I wonder sometimes if they regret this decision, as the Halley's have shown just what exceptional *terroir* this estate has, teased out by a major investment in the vineyard and cellars. Investments of over 10 million euros have resulted in a complete restoration of the chateau and chais, replanting and restructuring of the vineyard and vineyard processes, careful lowering of yields to increase concentration in the berries, new equipment to ensure minimal disturbance of the grapes, the installation of a gravity-based system with a rotating walkway to ensure gentle and consistent filling of the tanks, and the introduction of a second wine.

Denis Dubourdieu has worked with the chateau as consultant oenologist for the past five years, alongside 32-year-old Guillaume Halley – Jean Halley's son and now La Dauphine's owner and director. Jean Halley died accidentally April 28th, 2011. This is the second label of Chateau de la Dauphine.

Winemakers

Michel Rolland & Julien Viaud

Vintage

Undoubtedly the frost on the night of April 26 to 27 will be the great marker of this vintage. However, this brutal event will have hit unevenly in La Dauphine, only 20% of the surface will be impacted (vines of our second Delphis) all the hillsides and the plateau are spared. Leaving aside the frost, the course of the vegetative cycle is rather favorable.

A cold and dry winter (2 times less precipitation than in 2016) will clean up the environment throughout the season, thus containing cryptogamic diseases and other pests. The hot and dry spring favors an early bud burst, with 15 days in advance, this precocity always auspicious for good maturity at the end of the cycle, will be fatal for the sectors sensitive to frost (this is the downside).

However, the unaffected plots will continue their cycle with a rather hot month of May, flowering at the end of May will be rapid and complete, in June a heatstroke will give up an early stripping, we want to keep a lot of freshness in our wines; the soils will be worked every other row to prevent drought on the not very vigorous plots, and it is with happiness that we welcomed the rain at the end of June at the beginning of July. In July and August the weather will alternate hot with cold and humidity; veraison will be done in the first week of August in a homogeneous manner and confirms the precocity of the vintage.

The first week of September makes us fear the worst on the verge of maturity, but the biodynamic care given to the vineyard throughout the season and more particularly two applications of silica at three weeks and one month of the harvest, correlated to a work of reasoned soil means that the vine is in a vegetative stop and no longer pumps water to the grapes which resist botrytis well. We will start the harvest on September 14.

At the winery we opted for indigenous yeasts for the whole harvest, in parallel an experiment on eight barrels will be carried out, to compare the indigenous yeasts and we are also experimenting with our new "tulip" vats whose shape can influence extraction and fermentation. Halfway through the first harvested vats are surprisingly colorful, analytically very balanced, full of freshness as we wish, nature has done its job now to respect what it has brought us and not to compromise anything by our actions.

We can remember two words for this year 2017: precocity and precision.



Vineyards	13ha. Grape varieties: 80 % Merlot, 20 % Cabernet Franc. 5800 vines per hectare Yields of 33 hectolitres per hectare. Average age of the vines: 33 years
Soil	Soil types- clayey-limestone, Fronsac "mollasse"
Harvest	Plot by plot Harvest in September 2017
Vinification/ Maturation	Double sorting table before and after destemming, the grapes are gravity fed into tanks. Vatting for 25 days in temperature-controlled tanks. Delphis is aged in oak barrels (of which 10% are new) for 12 months.
Tasting Notes	Dark and carmine colour. The nose is open with notes of black fruits (blackcurrant), flowers, spices, and menthol. The wine is smooth, balanced with silky and lush tannins. At the end the freshness gives a very enjoyable wine
Serve with	chicken skewer, burbot in a tomato sauce, beaufort cheese soufflé
Production	23,000 bottles produced.
Cellaring	Drink now or cellar till 2024. Decant 1 hr before serving. Serve at 16-18 degrees Celsius.
Scores/Awards	14.5 points - La Revue du Vin France (score only) - January 2020
