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## Delphis De La Dauphine 2011

CSPC# 767207

750mlx12

14.0% alc./vol.

<b>Grape Variety</b>	80% Merlot, 20% Cabernet Franc
<b>Appellation</b>	Fronsac
<b>Website</b>	<a href="http://www.chateau-dauphine.com/en/our-wines/">http://www.chateau-dauphine.com/en/our-wines/</a>
<b>General Info</b>	<p>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 <i>terroir</i> 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.</p> <p>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 28<sup>th</sup>, 2011. This is the second label of Chateau de la Dauphine.</p>
<b>Vineyards</b>	<p>Grape varieties: 80 % Merlot, 20 % Cabernet Franc. 6,300 vines per hectare Yields of 40 to 45 hectolitres per hectare. Average age of the vines: 33 years</p>
<b>Soil</b>	Soil types- clayey-limestone, Fronsac "mollasse"
<b>Harvest</b>	Traditional tilling of the soil, leaf removal on one side, "green" harvesting. The ripe fruit is picked by hand with two sorting operations before and after the destemmer. Harvest from September 6 - 21 2011.
<b>Vinification/ Maturation</b>	Double sorting table before and after destemming, the grapes are gravity fed into tanks. Vatting for 30 days in temperature-controlled tanks. Delphis is aged in oak barrels (of which 10% are new) for 12 months.
<b>Tasting Notes</b>	Deep crimson red colour matching the discrete nose of raspberries and crushed red currants. Fresh attack with a soft structure thanks to the silky tannins. Red fruits on the palate. A light, well-balanced wine.
<b>Serve with</b>	Traditional veal fricassee, chicken pasta gratin.
<b>Production</b>	20,000 bottles produced.
<b>Cellaring</b>	Drink now or cellar till 2017. Decant before serving. Serve at 16-18 degrees Celsius.
<b>Scores/Awards</b>	<b>Silver Medal - Concours Mondial de Bruxelles 2013</b>

