
Delphis De La Dauphine 2016

CSPC# 831394

750mlx12

14.0% alc./vol.

Grape Variety

100% Merlot

Appellation

Fronsac

Website

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

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 & Bruno Lacoste

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

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 de-stemmer. Harvested October 2016

**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

A full-flavoured, generous wine for everyday drinking. The appearance is purple with ruby tones. The nose offers mainly blackcurrant notes. On the palate the wine is supple, with fine tannins complemented by a nice length. This Delphis is very greedy, already very appreciable despite its young age.

Serve with

Best paired with lamb with a honey sauce, sliced beef with morels. Veal Marengo, pecorino cheese with truffle, red tuna Rossini. Italian tartare. For dessert, a red fruit pavlova.

Production

50,000 bottles produced.

Cellaring

Drink now or cellar till 2024. Decant before serving. Serve at 16-18 degrees Celsius.

Scores/Awards

14.5 points - La Revue du Vin France (score only)

