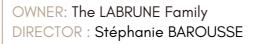


Château de La Dauphine Vintage 2022



OENOLOGISTS : Julien VIAUD, Michel ROLLAND

VINEYARD :

CHATEAU

LA DAUPHINE

FRONSAC

GRAND VIN DE BORDEAUX

Total area : 66 hectares Area for this wine : 40 hectares Yield: 30 hL/Ha Terroir : asteriated limestone, clay-limestone, Fronsac molasse 80% merlot & 20% cabernet franc

Planting density : 6,600 vines/ha Average age of vines 30 years Picking by plot

Harvests from 08.09.2022 to 23.09.2022

VINIFICATION :

Fermentation at 26°C, maceration for 25 days Manual pumping-over, vertical pressing Malolactic fermentation in barrels 30%. Aged in separate batches for 12 months in a combination of barrels (30% new wood), amphoras, and casks

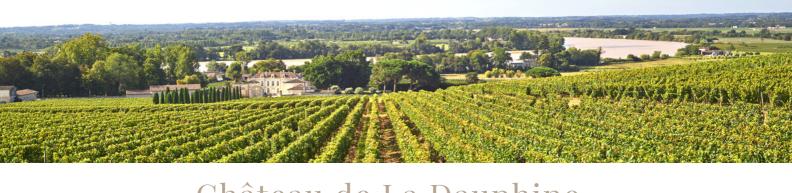
pH 3.5 Alcohol 14.5° 120'000 bottles

CERTIFICATION :

Organic agriculture Biodynamic vineyard management HEV 3



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Hot, dry and fantastic!

2022 is the antithesis of the previous vintage. Despite a relatively early period of frost, there was no damage in the vineyard. The middle of the winter was cold and intense, but short, giving way to milder weather ideal for the end of the vines' dormant period.

In Bordeaux, this vintage was characterized by hot, sunny weather that arrived in May and continued until the harvest period. As we know all too well, we are often powerless against the vagaries of nature.

This was a good year for properties with cool, moist terroirs. Limestone and clay-limestone soils tend to be cooler and retain moisture below ground. Château de La Dauphine's 66 hectares, which are managed according to organic and biodynamic principles, consist mostly of limestone, asteriated limestone, clay-limestone and underground quarries offering the much-desired freshness and humidity that was so important for this vintage.

The harvests began on 9 September 2022, with superb grapes bursting with sunshine and freshness. The Merlot and Cabernet Franc juices were rich in flavours and aromas, and it was clear to us that they had all the organoleptic qualities to produce a truly great vintage, with superb, rich tannins, well-balanced acidity and generous fruit.

We look forward to introducing you to this excellent new vintage.



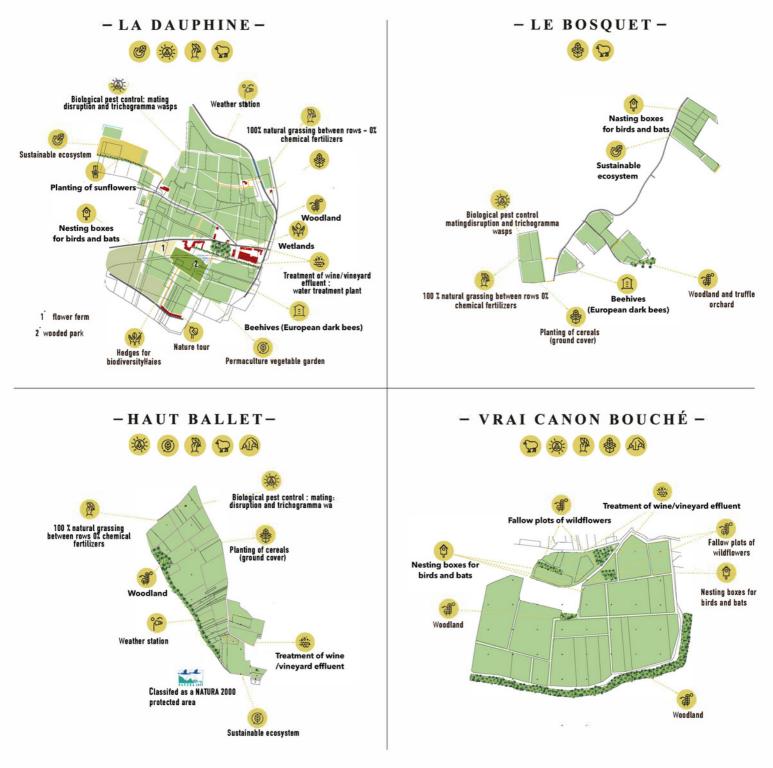
Credit : Sovivins et Château de La Dauphine





ENVIRONMENTALCHARTER

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

SME SME

ISO 14001





REVIEWS

92-93

Fine tannins with creamy texture and a crisp finish. Medium body. Racy and JAMESSUCKLING.COM **refined**. Hints of chalk at the end.

91-93+

The 2022 Château La Dauphine is terrific, and certainly worth the effort to track down. Sporting a dense purple hue as well as fabulous aromatics of cassis, black cherries, spring flowers, and some leafy herb nuances, it hits the palate with medium to full-bodied richness, a layered, elegant mouthfeel, and outstanding length. This impeccably made Fronsac will have 10-15 years of prime drinking.

93-95

Quite floral on the nose, the wine is also loaded with smoke, cherries, plums, licorice and cocoa. Creamy, soft, polished, and fresh, there is a nice salty essence in the finish providing complexity, and a touch of chocolate-mint adding vibrancy to the finish. La Dauphine is now one of the top wines from Fronsac. Drink from 2025-2038.

90-92

The 2022 La Dauphine offers up copious inky dark fruit, bittersweet chocolate, crushed rocks, lavender and menthol. Unctuous and deep to the core, La Dauphine is shaping up beautifully.

91-93



Deep garnet-purple colored, the 2022 de la Dauphine needs a little swirling to bring forth notes of baked blackberries, kirsch, and juicy blueberries, followed by hints of dried roses and unsmoked cigars. Medium to full-bodied, the palate is **plush** and juicy with just enough **freshness** and a fragrant earth finish.

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JEB DUNNUCK

REVIEWS

93

Layers of dark damson fruits, this is a Fronsac with an inky colour, unusual for limestone. Well balanced on the palate, edges of floral peony and violet, unusual in this most exuberant of vintages where there is not always time for **subtlety**. Dark chocolate by the block, black cherry fruits, the high alcohols come through in texture and weight through the mid palate, but there is plenty of juice, and a tannic signoff. Needs time, but **great quality**. Certified organic since 2015, now 56ha, making it a serious size for the appellation. 30% new oak, with the rest a mix of amphora and large oak casks.

92-94

Le bouquet de La Dauphine révèle de convaincantes et **rafraîchissantes** notes crayeuses, des fruits frais et une touche de réglisse. De bonne densité, il se veut **droit**, **précis**, **puissant** et **harmonieux**. Ses tannins sont veloutés et assurent idéalement les arrières tandis que la structure acide lui confère de la vivacité. Un vin ample, frais et persistant.



Yves Reck

Une fine retenue aromatique annonce un vin tout en élégance. Une belle concentration de la matière, étirée par une **fraîcheur calcaire** salivante. **Quel panache** !

92-93

falstaff

Rubis foncé foncé, noyau opaque, reflets violets, éclaircissement **délicat** des bords. Des épices délicates aux herbes, des baies foncées des bois, des cerises fraîches, des zestes d'orange confits sont ajoutés. **Frais, élégant**, rouge, arc acide vif, énergique et adhérent, bonne longueur, un compagnon à multiples facettes.

93

