



*Château Dalem*

AOC FRONSAC

### **Château Dalem is environmentally friendly !**

We have had the first summary meeting leading up to the ISO 14001 Certification.

We try to respect our acquired know-how that is continually improved upon since our vines must be perennial.

We must communicate when we believe that we are moving ahead in the right direction, when we are in agreement with the past and the future.

The ISO 14001 demarche guarantees a qualitative manner of production that respects the environment.

Being careful to preserve the water and soils affected by the vineyard activity, Chateau Dalem has invested in state of the art environmental procedures and processes.

[www.chateaudalem.com](http://www.chateaudalem.com)

**Average age of the vines:** 40 years

**Planting density:** 6000 to 6,600 vine stocks depending on the plots

**Soil:** Varying clay and limestone profiles, principally the "Molasse du Fronsadais" (Fronsac Molasse), lying on a limestone plateau.

**Aspect:** The majority of the hillsides and sloping plateaux are South/South-East facing.

**Grape varieties:** 90% Merlot - 10% Cabernet Franc

**Cultivation:**

How the vines are cultivated varies according to the plot, to the leaf-stripping and crop-thinning intensity and work of the soil.

**Vinification:**

Grapes picked by hand when they are fully ripe and put in crates. Sorted minutely before and after full destemming. Fermentation in epoxy-lined concrete vats with built-in thermoregulation which guarantees better control of the fermentation process. Long vatting period (3 to 4 weeks) for a slow and gentle extraction of the phenolic agents. Immediate running off into barrels for the malolactic fermentation stage

**The ageing process:** 18 months in new barrels (having matured 1 or 2 wines). 40% of the barrels are replaced every year and toasting levels are selected for optimum enhancement of our wines' fruit flavors.