

CHATEAU DALEM

Brigitte Rullier Loussert



2014 Harvest

Vineyard surface area : 9 hectares

Average age of vines : 45 years

Soil : Clay and limestone slopes with Fronsac “Molasses” subsoil

Plantation density : 6000 à 6,600 plants depending of the plots

Grape variety proportions: 90% Merlot – 10% Cabernet Franc.

Responsible Viticulture : ISO 14001 Certified Traditional with grass growing between the rows, green harvesting and two-pass leaf thinning. Limited and reasoned use of chemical products. : The growing choices are adapted to each plot, intensity of leaf thinning , stringency of crop thinning and the tilling agendas.

Vinification : Manual harvest in small crates undertaken at full maturity. Rigorous sorting done before and after full de-stemming. Fermentation in lined cement vats, temperature control. Vatting for 21 to 25 days seeking a slow and soft extraction. Run-off directly into barrels for the malo-lactic fermentations.

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Barrel ageing : 18 months. 50% in new barrels - 30% 1 wine old – 20% 2 wines old .

Throughout the year we must consult, orient, adapt so as to achieve the vintage that we want. Decision making at the moment of the harvest is crucial in achieving our ever demanding objectives. Shall we pick ? Shall we wait? Always with the worry of making a bad choice, ruining the work of an entire year...We traipse through the vineyard, we taste, we taste again. But in 2014, the months of September and October were blessed by the gods in Fronsac!

This final month was veritably crucial for us and the picking was comfortably spread over 2 weeks. This was to best respect our selections and harvest at the best moment for each particular parcel with respect to its grape variety, its age and the typicity of the soil.

Thanks to this weather and the up-stream work in the vineyard, we reached a perfect maturity.

Our philosophy is based on the respect of the primary input, in the vineyard as in the cellar. A slow and soft extraction without punching down of the cap of skins permits us to obtain an extraordinary aromatic complexity that are supported by tannins with outstanding finesse.

Furthermore, our vines on clay and limestone slopes bring enormous minerality and freshness to the wine. Balance has been attained!

Finally, the very precise selection of our barrels is now at work to reveal all the elegance of Chateau Dalem 2014.

End of Merlot harvest: October 23rd

End of Cabernet harvest: October 28th