



# Château Dalem

FRONSAC

## TECHNICAL SHEET FOR 2015 EN PRIMEUR

Planted Surface area in 2015 : 10 Ha.  
Plantation Density: 6500 Plants/hectare  
Average age of vines in 2015 : 45 years.  
Grape Variety Proportions : 80 % Merlot – 20% Cabernet Franc  
Soil Type : Clay and limestone plateaus and hillsides

Specific Cultural Practices at the Domaine : Reasoned. Certified ISO 14001 since 2013 within the EMS (Environmental Management System). Certified HVE 3 (High Value Environmentment).

Net Yield : 40 hl/ha  
Hand-Picked Harvest : 100 %  
Harvest dates : Beginning of Merlots : October 6th – End of Cabernets : October 13th.

Type of vats : Temperature Controlled Cement and Epoxy  
Pre-fermentation Cold Soak : 3 to 7 days at 6-8°C  
Vatting period 23 to 28 days depending on each parcel.

Inversed punching down the cap of skins with nitrogen during the first half of the Alcoholic Fermentation, once per day, renewed depending on the lots.

Malo-lactic fermentation in Barrels: 100 %  
Ageing over lees : 6 months Stirring of the lees : 3 months  
Barrel ageing 50 % new oak - 50 % one-wine barrel Estimated ageing time : 18 months.

Coopers : Taransaud, Quintessence, Radoux, Cadus, Demptos

Test of one vinification with aval PERLE barrel by QUINTESSENCE : whole berry maceration without punching down the cap nor pumping-over.

Potential alcohol : 14,5 % vol.

The 2015 vintage is exceptional but was no leisurely affair....the beginning of the season required an enormous vigilance, notably because of the pest risk pressure in the Northern Libourne area. This is associated with the reduction of all chemical products.

The objective is always to heighten the quality level of our plots, that led us to divide our 18 hectares into over 55 parcels! This was in order to most effectively master the typicity of our terroir in the most precise manner

We didn't observe a stoppage of grape ripeness during the summer, thanks to the characteristics of our soils and an ideal (and limited) rainfall.

At the end of September, the vineyard was in a perfectly disease-free state we were, thus, able to serenely prepare the harvest. The balance between sugar and acidity was incredible during harvest time and we can find this currently in our wine.

We, nevertheless, limited extraction and undertook a soft maceration to conserve the fruit density and amplitude. The fruit matter is superb, the wine is rich, the tannins are magnificent. Today, the integration of the oak is perfect.

The winemaking test in the PERLE barrel is conclusive. The form of the barrel (egg-shaped) allows for the circulation of the lees and the wine is naturally endowed with more fat and roundness. The maceration without manipulating the wine, under inert gas allowed us to conserve a brilliant fruit.....To be continued...

Brigitte RULLIER LOUSSERT



Château Dalem, since 2013 member of the 1st association of the Environmental Management System for wines of Bordeaux, ISO 14001 certified