

Château Dalem

Technical sheet

Appellation :
Fronsac

Town :
Saillans

Size of the estate :
10 hectares

Average age of the vines :
45 years

Planting density :
5,500 to 6,600 vine stocks depending on the plots

Average yield :
35 hl/ha

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 baskets. Sorted minutely before and after full destemming.

Fermentation in concrete tanks 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 new oak 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.

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