

BORDEAUX

FRONSAC: DELPHIS DE LA DAUPHINE RED

Delphis De La Dauphine

TASTING NOTES

Deep crimson-purple colour. The initial nose is very fresh, with voluptuous notes of strawberry jam. The secondary bouquet develops a more liquorice-y character. The attack is lively and supple, with fine tannin. The freshness and hint of liquorice make a pleasant return on the palate. Made organically.

WITH FOOD

Pork, Cheese

VINTAGE 2020

REGION Bordeaux

APPELLATION Fronsac

PRODUCER Delphis de la Dauphine

GRAPES 100% Merlot

KEEPING Drink within 5 to 7 years of bottling.

VINIFICATION Traditional ploughing, leaf removal on one side. Green harvests, manual and mechanical harvests. Double sorting before and after de-stemming. Concrete temperature-controlled vats. Average 20 days maceration, matured in oak barrels (10% new) for 12 months.

VITICULTURE Organic Wine

BOTTLE 75cl

VOLUME 14.5%



CHÂTEAU DE LA DAUPHINE

Cardinal Richelieu acquired Fronsac in the 17th century and passed it down to his great nephew Louis-Francois-Armand de Vignerot du Plessis, the Duke of Fronsac. He supplied the Chateau de Versailles with Fronsac wines, which were particularly appreciated by the Dauphine of France. She stayed at the Chateau and granted it her title in memory of her visit.

In 2015, the domain was purchased by the Labruno family who admirably seek to produce high quality biodynamic wines that express the finesse of their terroir. Over the course of its 350 years, the property has gradually increased in size, and now has 53 hectares of vines. It is reported to be one of the largest properties in the Libourne region.