

Château De La Dauphine 2023

CSPC# 764029

12x750ml

13.5% alc./vol.

Grape Variety	80% Merlot, 20% Cabernet Franc.
Appellation	Fronsac
Website	http://www.chateau-dauphine.com/en/our-wines/
Analysis	pH: 3.50
Sustainability	Certified organic since 2015 and with a vineyard that is entirely biodynamic. Level 3 High Environmental Value. Committed to an ethical and environmental approach, Château de La Dauphine cultivates its vineyards under organic farming certification as well as according to biodynamic principles.
General Info	Once owned by the Moueix family, they sold in 2001 to Jean Halley, wanting to concentrate on their Pomerol and Saint Emilion holdings. I wonder sometimes if they regret this decision, as the Halley's have shown just what exceptional <i>terroir</i> this estate has, teased out by a major investment in the vineyard and cellars. Investments of over 10 million euros have resulted in a complete restoration of the chateau and chais, replanting and restructuring of the vineyard and vineyard processes, careful lowering of yields to increase concentration in the berries, new equipment to ensure minimal disturbance of the grapes, the installation of a gravity-based system with a rotating walkway to ensure gentle and consistent filling of the tanks, and the introduction of a second wine. Denis Dubourdiou has worked with the chateau as consultant oenologist for the past five years, alongside 32-year-old Guillaume Halley – Jean Halley's son and now La Dauphine's owner and director. Jean Halley died accidentally April 28 th , 2011.
Winemaker	Consultant oenologist: Julien Viaud & Michel Rolland
Vintage	After several days of intense activity in our organic & biodynamic vineyard, all the grapes were finally harvested. Time to head to the vat room for fermentation and then transfer of the wines from the vats. Harvesting began early in September with the whites (Sauvignon, Sémillon) and rosés (Merlot, Cabernet Franc), which reached optimal ripeness thanks to the sunshine and cool morning air. The resulting aromatic palette and balance of acidity reveal superb potential for La Dauphine's 2023 white and rosé. We had to wait a few days to harvest the Merlot and Cabernet Franc grapes at full maturity for our range of red wines, including Château de La Dauphine's grand vin. Good yields, well-developed tannins and a rich aromatic palette give the 2023 vintage freshness, structure and a generous character.
Vineyards	The 31-hectare Bordeaux wine vineyard of Chateau de La Dauphine is located in the Fronsac appellation. The terroir is clay and limestone soil. The vineyards are planted with 80% Merlot and 20% Cabernet Franc. The vineyard is planted to a vine density of 6,300 vines per hectare. On average, the vines are 33 years of age.
Soil	Soil types- clayey-limestone, Fronsac "mollasse".
Harvest	Grape harvesting by plot. Harvests from
Vinification/ Maturation	The wine of Chateau de La Dauphine is made in a completely modern, state-of-the-art facility in the Fronsac appellation. In fact, it currently offers the most advanced wine making facilities in the entire commune as well as in much of the Right Bank! The semi underground, circular vat room has 26 concrete vats around the sides along with 8 central stainless-steel vats for vinification. This allows the parcels to be vinified on a plot-by-plot basis. A gravity-based system with a rotating walkway was installed to ensure gentle and consistent filling of the tanks. Grape harvesting by plot. The grapes are received by gravity and sorted twice. Fermentation is thermo-regulated at 26°C. Vatting time of 25 days. Extraction by manual pumping over. Vertical hydraulic pressing with juice separation. Malolactic fermentation is carried out in barrels (30%), as is maturation in separate batches for 12 months in amphorae and tuns (30% of which are new wood).
Tasting Notes	The palate is generous and elegant, supported by a refined structure and impressive length. A wine that expresses itself through precision and balance, it will be the perfect companion for your shared moments.



Serve with Decant 3 hours ahead. Chateau La Dauphine is best paired with lamb with a honey sauce, sliced beef with morels. Veal Marengo, pecorino cheese with truffle, red tuna Rossini. Bolognese lasagna, chocolate cake with salt.

Production 12,000 cases made

Cellaring Drink 2026-2036.

Scores/Awards **91 points** - James Molesworth, Wine Spectator - January 2026
87-89 points - Lisa Perrotti-Brown, The Wine Independent - May 2024
91-92 points - James Suckling, JamesSuckling.com - April 2024
89 points - Roger Voss, Wine Enthusiast - May 2026
93 points - Georgina Hindle, Decanter.com - March 2026
93 points - Jane Anson, janeanson.com - March 2026
94 points - Jeff Leve, thewinecellarinsider.com - March 2026
93-95 points - Jeff Leve, thewinecellarinsider.com - May 2024
90 points - Tim Atkin, MW - timatkin.com - April 2024
92-94 points - Neal Martin, Vinous - April 2024
92 points - Antonio Galloni, Vinous - February 2026
90-92 points - Antonio Galloni, Vinous - April 2024
87 points - Jean Marc Quarin - April 2024
90 points - Peter Moser, Falstaff Magazine - May 2024
90 points - Vert de Vin - April 2024
93-94 points - Alexandre Ma MW - April 2024
93 points - Raffaele Vecchione, WinesCritic.com - April 2024
92 points - Bettane & Desseauve - May 2024
93 points - Vinum Wine Magazine - September 2024
