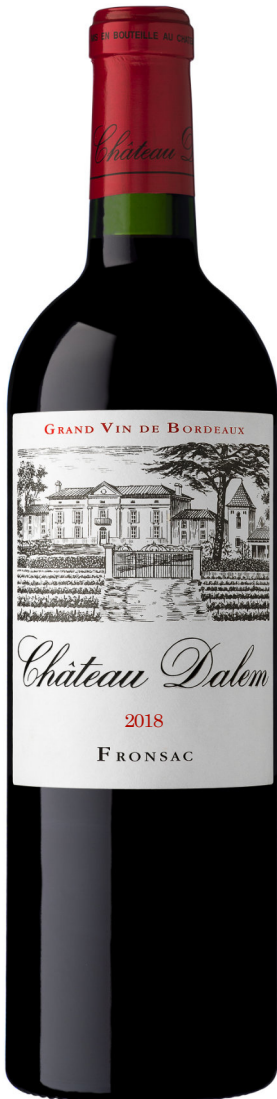




# Chateau Dalem



## THE VINEYARD

---

Driven by her will to perpetuate the family legacy while paying close attention to the environment and technical progress, Brigitte Rullier Loussert took over her father in 2002.

She undertook the progressive extension of the vineyard, as well as modernizing the infrastructures.

Appellation	Fronsac
Surface Area	20 ha
Average age of vines	40 years
Yield	40 hl / ha
Terroir	80% Clay-limestone hillsides and plateaux, 20% iron deposit known as « molasses du Fronsadais »

## VINTAGE 2018

---

Blend	Merlot : 90% / Cabernet Franc : 10%
Harvest	Hand-picked - total destemming - density sorting table
Vinification	Vatting time : 28 days Fermentation in temperature controlled stainless steel vats and concrete vats. Malolactic fermentation : 80% in french oak barrels, 20% in stainless steel and concrete vats.
Ageing	18 months in 40% new french oak barrels and 60% in one to two years old barrels. Half of the barrels are renewed each year.
Tasting notes	Deep garnet-purple in color. Core of baked blueberries, kirsch, redcurrant jelly and truffles. Full-bodied with bags of generous black fruit sparked by red fruit accents and a firm velvety Texture. It has a lovely refreshing lift on the finish.

