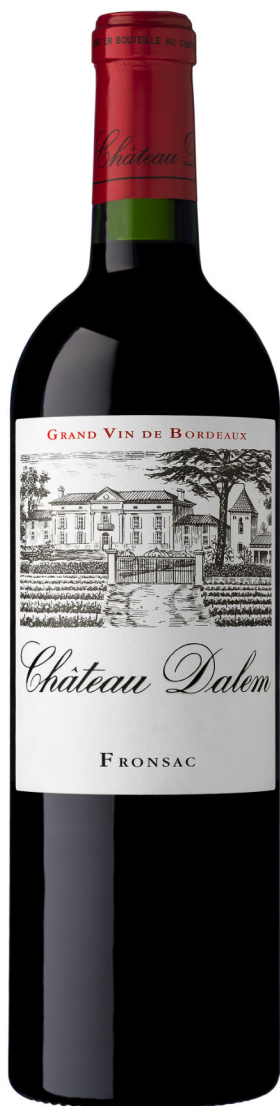




VIGNOBLES BRIGITTE RULLIER

# Chateau Dalem



Driven by the will to carry on the family legacy while paying close attention to environmental issues and technical progress, Brigitte Rullier-Loussert takes over her father in 2002.

She started to progressively extend the vineyards of Chateau Dalem and Chateau de la Huste, taking on an extra 11 hectares in 2015 and another 10 hectares in 2018. The infrastructures were also expanded and modernized.

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Appellation	Fronsac
Surface Area	22 ha
Average age of vines	38 years
Yield	38 hl / ha
Terroir	80% Clay-limestone hillsides and plateaux, 20% iron deposit known as «molasses du Fronsadais»
Environmental Certification	HVE 3 (Haute Valeur Environnementale)
Grape Varieties	Merlot / Cabernet Franc
Harvest	Hand-picked harvest - total destemming - density sorting table
Vinification	Vatting time : up to 28 days. Fermentation in temperature controlled stainless steel vats and concrete vats. Malolactic fermentation : 80% in barrels, 20% stainless steel vats and concrete vats.
Ageing	18 months in French oak barrels. 50% new oak. 50% one and two wines.

