

2005

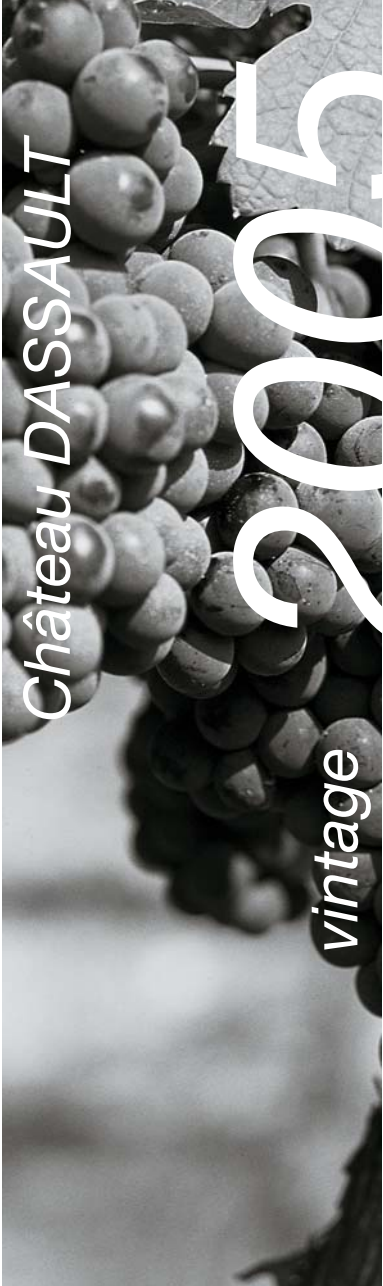
Château DASSAULT  
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technical notes

*Château DASSAULT, 2005 vintage*



2005 vintage



#### THE ESTATE

**situation:** on the northern slopes of Saint-Emilion

**soils:** ancient siliceous and siliceous limestone sand

**area:** 24 hectares

**average age of vines:** 35 years

**grape varieties:** 65% merlot 30% cabernet franc  
5% cabernet sauvignon

#### VINEYARD MANAGEMENT

**pruning:** double guyot, debudding

**Leaf removal:** by hand in 2 stages; it is general practice for all plots and on both sides of rows

**Green harvesting:** if necessary

**Harvesting:** by hand, using small trays with an initial selection of fruit in the vineyard, then further screening on two vibrating tables in the cellar

#### WINEMAKING PROCESS & AGEING

**Winemaking:** in small concrete vats with temperature control malolactic fermentation in new barrels

**Ageing:** in new barrels (80% to 100% depending on the year), for 12 to 18 months according to the vintage

#### PRODUCTION & SALES

**Average production:** approximately 70,000 bottles  
A second wine has been developed: "D" de DASSAULT, which accounts for 25 to 35% of the harvest, according to the vintage

**Bottling:** at the château

**Sales:** 80% through Bordeaux wine merchants

#### THE ESTATE IN 2005

**Surface area harvested:** 20.46 hectares

**average age of vines:** 35 years

**grape varieties:** 85% merlot, 9% cabernet franc  
6% cabernet sauvignon

#### VINEYARD MANAGEMENT

**Pruning:** double guyot, debudding

**Leaf removal:** by hand, on both sides of rows

**Green harvesting:** two thinning out operations

**Harvesting:** from 20 September to 6 October 2005, with an initial selection of fruit in the vineyard, then further screening on two vibrating tables in the cellar

#### WINEMAKING PROCESS & AGEING

**Winemaking:** in small concrete vats with internal temperature control

Malolactic fermentation in new barrels

**Ageing:** 75% in new barrels;  
25% in one-year-old barrels

**Ageing period:** 14 to 18 months

#### PRODUCTION & YIELD

**Château DASSAULT 2005:** 3,000 litres per hectare; i.e., approximately 75,000 bottles (72% of the total harvest)