

2007

Château DASSAULT 33330 Saint-Emilion - France Tél. 33 (0)5 57 55 1000 - Fax 33 (0)5 57 55 1001 lbv@chateaudassault.com



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

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 (75% 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: through Bordeaux wine merchants

THE ESTATE IN 2007

Surface area harvested: 20.80 hectares

average age of vines: 35 years

grape varieties: 72% merlot, 21% cabernet franc

7% cabernet sauvignon

VINEYARD MANAGEMENT

Pruning: double guyot, debudding

Leaf removal: by hand, on both sides of rows Green harvesting: two thinning out operations Harvesting: beginning: 26 September 2007

end: 18 October 2007,

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 (estimate)

PRODUCTION & YIELD

Château DASSAULT 2007: 38 hectolitres per hectare;

i.e., approximately 100,000 bottles (estimate)