

CHATEAU FONPLEGADE

SAINT-EMILION GRAND CRU CLASSE 2019

ORGANIC SINCE 2013 – CONVERSION IN BIODYNAMIC SINCE 2017

THE OWNERS:

Denise and Stephen Adams

CONSULTANTS:

Corinne Comme and Stéphane Derenoncourt

THE VINEYARD:

SURFACE: 18.5 hectares (45 acres)

DENSITY OF PLANTING: 8500 vine plants/ha

SOILS: Plateau of limestone and downhill of clay and limestone

AVERAGE AGE OF VINES: 30 years old

VINIFICATION AND AGEING:

HARVEST: from September, 20th to October, 5th, 2019

VATS: Wooden and concrete tronconic tanks and micro vinification in amphoras

VATTING TIME: 30 days

AGEING: 16 to 18 months

BARRELS: 50% new French oak barrels, 30% one year barrels, 10% cement eggs and 10% amphora

THE WINE:

WINE VARIETIES: 90% Merlot, 10% Cabernet Franc

TASTING NOTES:

COLOR : Intense ruby with bold purplish tints

NOSE : Floral hints, blackberry and cherry aromatic scents, lightly spiced by the subtle presence of fresh citrus.

MOUTH : Powerful attack with a silky and fresh mouthfeel. Generous tannins are supported by a light and graceful mineral and salt finale.

