

CHATEAU FONPLEGADE

SAINT-EMILION GRAND CRU CLASSE 2020

ORGANIC SINCE 2013 – BIODYNAMIC SINCE 2020

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, 14th to October, 1st, 2020

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

SENSORY:

The Chateau Fonplégade 2020 is made with a meticulous selection from our best terroir. This wine reflects all the energy of our team, dedicated to its quality. The 2020 features a beautiful blazing ruby red color. It reveals a profoundly and fresh cherry nose complexified by a touch of exotics fruits and ending with subtle floral notes. The palate balances precise structure with powerful and vibrating energy, a beautiful touch of black fruits ending with a salty and chalky final. The fine-grain tannins reveals all the delicacy of this vintage. The 2020 vintage has all the potential of a great wine for the coming decades.

