

FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 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 (44.5 acres)

SOILS: Clay and limestone soil

AVERAGE AGE OF VINEYARDS: 30 years

VINIFICATION AND AGEING:

HARVEST: from September, 14th to October, 1st, 2020

VATS: Wooden vats with tronconic shape

VATTING TIME: 25 days

AGEING: 14 months

BARRELS: 90% one year old French oak barrels-10% new barrels

THE WINE:

WINE VARIETIES: 90% Merlot, 10% Cabernet Franc

ALC.14.5% BY VOL.

SENSORY:

Fleur de Fonplegade 2020 reveals a brilliant ruby red color.

The nose is marked by intense notes of red berries, evolving towards subtle aromas of spices, evoking Timut pepper.

The mouth reveals a fresh and ample attack, continuing on notes of red fruits.

The smooth and silky tannins underline the balance of this vintage.
