

## FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 2013

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### THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

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### THE VINEYARD:

ORGANIC CERTIFICATION BY ECOCERT IN 2013

SURFACE: 18.5 hectares (44.5 acres)

SOILS: Clay and limestone soil

NEIGHBORHOOD: Chateaux Canon La Gaffelière, Angelus, Bel Air Monange, Canon

AVERAGE AGE OF VINEYARDS: 30 years

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### VINIFICATION AND AGEING:

HARVEST: from September, 27<sup>th</sup> to October, 3<sup>rd</sup> 2013

VATS: Wooden vats with tronconic shape

VATTING TIME: 25 days

AGEING: 15 months

BARRELS: 100 % one year old French oak barrels

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### THE WINE:

ORGANIC CERTIFICATION BY ECOCERT FOR 2013

WINE VARIETIES: 95% Merlot , 5% Cabernet Franc

PRODUCTION: 1700 cases

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### TASTING NOTES:

COLOR: Deep ruby.

NOSE: complex, red fruits, white tobacco, vanilla, floral notes such as violet or rose.

MOUTH: round and generous, a beautiful impression of sweetness. Perfectly balanced thanks to its mineral terroir.

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### TASTING NOTES:

Gold medal Concours de Bordeaux 2016

Gold medal Vinalies Internationales 2016

Gold medal Gilbert&Gaillard 2016

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