

## CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2013

### 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 (45 acres)

DENSITY OF PLANTING: 7100 to 8500 vine plants/ha

SOILS: Plateau of limestone and downhill of clay and limestone

NEIGHBORHOOD: Chateaux Canon La Gaffelière, Angélu, Bel Air  
Monange and Canon

AGE: 30 years

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### VINIFICATION AND AGEING:

HARVEST: From September 27th to October 3rd, 2013

VATS: Wooden vats with tronconic shape and 60% microvinification  
barrels

VATTING TIME: 35 days

AGEING: 20 months

BARRELS: 80% new French oak Barrels and 20 % cement eggs

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### THE WINE:

ORGANIC CERTIFICATION BY ECOCERT FOR 2013

WINE VARIETIES: 95% Merlot, 5% Cabernet Franc

PRODUCTION: 1250 cases

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### TASTING NOTES:

*"A pretty core of dark fruit and walnut character here. Full to medium  
body with round tannins and a medium finish. Very well crafted."*

James Suckling.

*"Solid, offering a core of plum paste and blackberry preserves, lined with  
anise, apple wood and fruitcake details. Shows good stuffing for the  
vintage while maintaining a fresh, almost crunchy profile."*

James Molesworth.

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### 2013 PRESS RANKINGS:

JAMES SUCKLING: 91/100 - WINE SPECTATOR : 90/100

NEAL MARTIN EP: 89-91 ROBERT PARKER EP: 87-89

RVF EP: 16.5-17/20- BETTANE & DESSEAUVÉ EP: 16.5/20

DECANTER : SILVER MEDAL - IWC : BRONZE MEDAL

Gilbert&Gaillard: GOLD MEDAL

