

## CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2014

### THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

---

### THE VINEYARD:

ORGANIC CERTIFICATION BY ECOCERT IN 2014

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

AVERAGE AGE OF VINES: 30 years old

---

### VINIFICATION AND AGEING:

HARVEST : from September, 30<sup>th</sup> to October, 7<sup>th</sup>,2014

VATS: Wooden tronconic tanks and 25% of microvinification barrels

VATTING TIME: 35 days

AGEING: 19 months

BARRELS: 60% new French oak barrels, 25% one wine and 15 % cement  
eggs

---

### THE WINE:

ORGANIC CERTIFICATION BY ECOCERT IN PROGRESS FOR 2014

WINE VARIETIES: 95% Merlot, 5% Cabernet Franc

PRODUCTION: 3,500 cases

---

### TASTING NOTES:

COLOUR: Deep ruby color with purple reflections.

NOSE: Blackcurrant, blueberry as well as hints of cocoa and fresh tobacco.

MOUTH: Fresh on the palate with full flavor and round body. Long finish,  
final note of minerality and a hint of chalkiness.

---

### 2014 PRESS RANKINGS :

GAULT&MILLAU : 15-16/20 (EP) - VINUM : 16/20 (EP)

Bernard BURTSCHY: 16.5/20 - BETTANE & DESSEAUVE: 14.5-15.5/20

Antonio GALLONI: 90-93/100 - WINE SPECTATOR: 89-92/100

Neal MARTIN: 89-91/100

