

## CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2015

### THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland and Stéphane Derenoncourt

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### THE VINEYARD:

ORGANIC CERTIFICATION BY ECOCERT IN 2015

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: Châteaux Canon La Gaffelière, Angélu, Belair Monange and Canon

AVERAGE AGE OF VINES: 28 years old

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### VINIFICATION AND AGEING:

HARVEST : from September, 18<sup>th</sup> to October, 6<sup>th</sup>,2015

VATS: Wooden tronconic tanks and 25% of microvinification barrels

VATTING TIME: 35 days

AGEING: 18 months

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

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### THE WINE:

ORGANIC CERTIFICATION BY ECOCERT IN PROGRESS

WINE VARIETIES: 95% Merlot, 5% Cabernet Franc

PRODUCTION: 5000 cases

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### TASTING NOTES:

COLOUR: Deep ruby color with purple tinges.

NOSE: Dark and red fruits, cocoa, vanilla, fresh tobacco and floral notes such as violet and lilac.

MOUTH: Fresh attack with silky mouth filling texture. Tannins round and supple. The finish lingers beautifully with a pleasant salty note.

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### 2015 PRESS RANKING:

James Suckling : 95-96/100 - Antonio Galloni: 91-94/100 - Wine Spectator : 90-93/100

Neal Martin : 90-92/100 - Jeff Leve : 94-96/100 - René Gabriel : 18/20 -

Bettane&Desseauve : 17-18/20 - Jancis Robinson: 16,5/20 - Gault&Millau : 16,5/20

Yves Beck : 94-96/100 - Daniel Seriot: 94-95+/100 Markus Del Monego: 92/100

Yohan Castaing: 16,5/20 -JM.Quarin: 15;75/20 - RVF: 14,5-15/20 -Decanter: 89/100

Bernard Burtschy:16,5/20

