

CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2016

THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland and Stéphane Derenoncourt

THE VINEYARD:

ORGANIC CERTIFICATION BY ECOCERT IN 2016

SURFACE: 18.5 hectares (45 acres)

DENSITY OF PLANTING: 7000 to 8500 vine plants/ha

SOILS: Plateau of limestone and downhill of clay and limestone

NEIGHBORHOOD: Chateaux Canon La Gaffelière, Angélu, Bélair-Monange and Canon

AVERAGE AGE OF VINES: 30 years old

VINIFICATION AND AGEING:

HARVEST : from September, 27th to October, 17th,2015

VATS: Wooden tronconic tanks and microvinification barrels

VATTING TIME: 35 days

AGEING: 16 to 18 months

BARRELS: 60% new French oak barrels, 30% one year barrels and 10% cement eggs

THE WINE:

ORGANIC CERTIFICATION BY ECOCERT IN PROGRESS

WINE VARIETIES: 90% Merlot, 10% Cabernet Franc

PRODUCTION: 4000 cases

TASTING NOTES:

COLOUR: dark ruby colour with deep purple

NOSE: Ample attack, fresh and silky. Powerful and round tannins enhanced by a mineral final with salty notes.

MOUTH: Floral notes of violets enhanced by blueberry, strawberry, blackcurrant and fresh tobacco.

2016 PRESS RANKINGS (EP)

James Suckling : 94-95/100 - Antonio Galloni: 91-94/100 - Wine Spectator : 92-95/100
Neal Martin : 91-93/100 - Jeff Leve : 94-96/100 – René Gabriel : 18/20 – RVF: 16-16,5/20
Bettane&Desseauve : 95-96/100 - Jancis Robinson: 16,5+/20 - Gault&Millau : 17-18,5/20
JM.Quarin: 16,25/20 - Decanter: 93/100 -Yohan Castaing: 17-18,5/20

