

CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2006



THE OWNERS:

OWNERS: Stephen and Denise Adams

WINE CONSULTANT: Michel Rolland

THE VINEYARD:

SURFACE: 18 hectares (44 acres)

SOILS: Plateau of Clay and downhill of clay and limestone

NEIGHBORHOOD: Chateau L'Arrosée, Canon Lagaffelière, L'Angelus et Canon

VINIFICATION AND AGEING:

VATS: Wooden vats with tronconic shape

VATTING TIME: 35 to 40 days

AGEING: 18 to 24 months

BARRELS: 100% new French oak Barrels

THE WINE:

WINE VARIETIES: 91% Merlot, 7% Cabernet Franc and 2% Cabernet Sauvignon

PRODUCTION: 1,700 cases

TASTING NOTES:

APPEARANCE: Deep purple color with solid concentration

NOSE: Hints of fresh berries and delicate graphite

MOUTH: An intense, full-bodied and well-defined wine with a dramatically long finish, sweets notes of red and black fruits and a hint of both crushed rock and new oak.

2006 PRESS RANKINGS:

ROBERT PARKER: 91/100

DECANTER: ****

GUIDE HACHETTE DES VINS 2010: 2* Coup de Coeur

GUIDE BETTANE & DESSAUVE : 16,5/20

RVF: 16/20

VINUM: 15,5/20
