

## CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2007

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#### THE OWNERS:

OWNERS: Stephen and Denise Adams

WINE CONSULTANT: Michel Rolland

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#### 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

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#### 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

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#### THE WINE:

WINE VARIETIES: 92% Merlot, 6% Cabernet Franc and 2% Cabernet Sauvignon

PRODUCTION: 2,500 cases

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#### TASTING NOTES:

APPEARANCE: Brilliant and deep red

NOSE: Mineral and red fruits notes

MOUTH: Strong minerality. A very pleasant wine, with a predominance of Merlot

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#### 2007 PRESS RANKINGS:

ROBERT PARKER: 90/100

GUIDE HACHETTE DES VINS 2011: 1\*

GUIDE BETTANE & DESSAUVE 2011 : 17/20

RVF: 15/20

GAULT & MILLAU 2011 : 16/20

JANCIS ROBINSON : 16/20

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