

CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2008



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: 2,500 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 define wine with a dramatically long finish, sweet notes of red and black fruits

2008 PRESS RANKINGS:

ROBERT PARKER: 93/100

COMMENDED DECANTER

GUIDE BETTANE & DESSAUVE: 17/20

RVF: 16/20

GAULT & MILLAU 2011 : 15,5/20

JANCIS ROBINSON : 17/20
