

# CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2009

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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: 2,700 cases

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#### TASTING NOTES:

APPEARANCE: The 2009 exhibits a dense purple color

NOSE: Aromas of graphite, blueberries, blackberries and ink.

MOUTH: Large-scaled with full-bodied power, sweet tannins, and a layered mouthfeel, this big, pure substantial wine needs 4-5 years of cellaring, and should evolve for 25+. Robert Parker

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#### 2009 PRESS RANKINGS:

ROBERT PARKER: 94 /100

WINE SPECTATOR: 91-94/100

DECANTER: \*\*\*\* 16, 5 Points – BRONZE MEDAL - Decanter WWA 2012

JAMES SUCKLING: 91-94/100

GUIDE BETTANE & DESSAUVE 2011: 15.5-16/20

JANCIS ROBINSON: 15.5/20

RENE GABRIEL : 17/20

RVF : 16/20

Bronze Medal IWC – International Wine Challenge

Silver Medal IWSC

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