

# FLEUR DE FONPLÉGADE SAINT-EMILION GRAND CRU 2004

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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: Clay and limestone soil

NEIGHBORHOOD: Chateau L'Arrosée, Canon La Gaffelière, Chateau Angelus

AVERAGE AGE OF VINEYARDS: 30 years

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#### VINIFICATION AND AGEING:

VATS: Wooden vats with tronconic shape

VATTING TIME: 35 to 40 days

AGEING: 15 to 18 months

BARRELS: 100 % new French oak barrels

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#### THE WINE:

WINE VARIETIES: 85% Merlot, 5% Cabernet Franc and 10% Cabernet Sauvignon

PRODUCTION: 2,600 cases

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#### TASTING NOTES:

APPEARANCE: Garnet-red color with orange shades

NOSE: Fruity notes, spicy, with morello cherry, balsamic, mint and toasted aromas

MOUTH: Medium body structure, fresh fruits. Fine line of oak, well balanced finished

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