FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 2005



THE OWNERS:

OWNERS: Stephen and Denise Adams WINE CONSULTANT: Michel Rolland

THE VINEYARD:

SURFACE: 18 hectares (44 acres) SOILS: Clay and limestone soil NEIGHBORHOOD: Chateau L'Arrosée, Canon La Gaffeliére, Chateau Angelus AVERAGE AGE OF VINEYARDS: 30 years

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

THE WINE:

WINE VARIETIES: 85% Merlot, 5% Cabernet Franc and 10% Cabernet Sauvignon PRODUCTION: 2,000 cases

TASTING NOTES:

APPEARANCE: Garnet-red color NOSE: Fruity notes spicy and toasted aromas MOUTH: Well balanced structure and fresh fruits



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