

FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 2006



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 Gaffelière, 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

THE WINE:

WINE VARIETIES: 85% Merlot, 25% Cabernet Franc and 10% Cabernet Sauvignon

PRODUCTION: 2,200 cases

TASTING NOTES:

APPEARANCE: A bright ruby color

NOSE: Red fruits with raspberry and currant sustained by vanilla and cocoa notes

MOUTH: Well balanced with sweet tannins and red fruits

2006 PRESS RANKINGS:

CONCOURS DES VINS D'AQUITAINE: Gold Medal

GUIDE HACHETTE DES VINS 2010

GUIDE BETTANE & DESSAUVÉ : 15/20
