

FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 2007

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: 50 % new French oak and 50 % one year French oak

THE WINE:

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

PRODUCTION: 1,900 cases

TASTING NOTES:

APPEARANCE: Intense ruby color

NOSE: Red fruits sustained by vanilla and cocoa notes

MOUTH: Good balance with a mineral fresh touch

2007 PRESS RANKINGS:

GAULT & MILLAU : 15/20

GILBERT & GAILLARD : 87/100

GUIDE BETTANE & DESSAUVE : 15/20

BRONZE MEDAL CONCOURS DE BOURG - BLAYE 2012

