

CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2011

THE OWNERS:

OWNERS : Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

THE VINEYARD :

SURFACE: 18.5 hectares (45 acres)

SOILS: Plateau of limestone and downhill of clay and limestone

NEIGHBORHOOD: Chateaux Canon La Gaffelière, Angéus, Bel Air Monange and Canon

AGE: 30 years

VINIFICATION AND AGEING:

HARVEST: from September 14th to September 26th

VATS : Wooden vats with tronconic shape

VATTING TIME: 35 to 40 days

AGEING : 20 months

BARRELS : 75% new French barrels, 5 % one year old and 20 % cement eggs

THE WINE :

WINE VARIETIES: 95% Merlot, 5% Cabernet Franc

PRODUCTION : 3300 cases

WINE IN ORGANIC CONVERSION

2011 PRESS RANKINGS:

WINE ADVOCATE / R.PARKER : 92-94/100

“Since this estate was acquired by the Adams family of America, who hired consulting oenologist Michel Rolland, the quality has soared. The 2011 Fonplegade is another tour de force. It boasts an inky/blue/purple color in addition to copious notes of charcoal, camphor, blackberries, blueberries and spring flowers. Opulent, fleshy, deep and impressively built, it will be drinkable in 3-4 years or can be cellared for two decades or more. Kudos to Fonplegade!”

NEAL MARTIN : 87-89/100 – THE WINE PATRIOT : 93/100

JEFF LEVE: 91-93/100 – DECANTER : 14.5 /20 -Recommended wines ***

GAULT & MILLAU : 17/20 – BETTANE ET DESSEAUVE : 16-16.5/20

JAMES SUCKLING: 92/100 - JJ BUCKLEY : 93/100

THE WINE CELLARS : 91-92/100

VIMUM : 15.15.5/20 - RVF : 15-15,5/20 - DECANTER: Bronze Medal

