

FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 2015

THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANTS: Michel Rolland and Stéphane Derenoncourt

THE VINEYARD:

ORGANIC CERTIFICATION IN PROGRESS

SURFACE: 18.5 hectares (44.5 acres)

SOILS: Clay and limestone soil

NEIGHBORHOOD: Chateaux Canon La Gaffelière, Angéus, Bélair-Monange, Canon

AVERAGE AGE OF VINEYARDS: 30 years

VINIFICATION AND AGEING:

HARVEST: from September, 18th to October, 6th

VATS: Wooden vats with tronconic shape

VATTING TIME: 25 days

AGEING: 14 to 16 months

BARRELS: 100% one year old French oak barrels

THE WINE:

CERTIFICATION BY ECOCERT IN PROGRESS FOR 2014

WINE VARIETIES: 95% Merlot , 5% Cabernet Franc

PRODUCTION: 2200 cases

TASTING NOTES:

COLOR: Deep ruby highlights

NOSE: Blackcurrant, strawberry and raspberry hints with tobacco and floral overtone.

MOUTH: Fresh attack, elegant mid-palate. Well-balanced final with a mineral end note.

2015 PRESS RANKINGS:

International Wine Challenge: COMMENDED

