

## CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2012

### THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

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### THE VINEYARD:

SURFACE: 18,5 hectares (45 acres)

SOILS: Plateau of limestone and downhill of clay and limestone

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

AGE : 30 years

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### VINIFICATION AND AGEING:

HARVEST: from October 5<sup>th</sup> to October 14<sup>th</sup>

VATS: Wooden vats with tronconic shape

VATTING TIME: 35 to 40 days

AGEING: 20 months

BARRELS: 85% new French oak Barrels and 15 % cement eggs

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### THE WINE:

WINE VARIETIES: 95% Merlot, 5% Cabernet Franc

PRODUCTION: 3,500 cases

WINE IN ORGANIC CONVERSION

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### TASTING NOTES:

APPEARANCE: dark ruby colour with deep purple highlights

NOSE: expressive and complex, with hints of red fruits, blueberry, raspberry and cherry. Floral and spicy aromas emerge with aeration.

MOUTH: fresh, round, and silky on the palate, with a fruitiness that follows through beautifully from the bouquet. The aftertaste is long and chalky.

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### 2012 PRESS RANKINGS:

ROBERT PARKER: 93+/100 - NEAL MARTIN 90-92/100 - VINUM 15/20

GAULT & MILLAU 17/20 - BETTANE & DESSEAUVE 17-18/20 - RVF :

15/20 - JAMES SUCKLING : 92/100 - WINE SPECTATOR : 90/100

GILBERT&GAILLARD: 91/100

IWC : GOLD MEDAL – DWWA: GOLD MEDAL

