

## CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2004

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#### THE OWNERS:

OWNERS: Stephen and Denise Adams

WINE CONSULTANT: Michel Rolland

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#### THE VINEYARD:

SURFACE: 18 hectares (44 acres)

SOILS: Plateau of Clay and downhill of clay and limestone

NEIGHBORHOOD: Chateau L'Arrosée, Canon Lagaffelière, L'Angelus et Canon

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#### VINIFICATION AND AGEING:

VATS: Wooden vats with tronconic shape

VATTING TIME: 35 to 40 days

AGEING: 18 to 24 months

BARRELS: 100% new French oak Barrels

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#### THE WINE:

WINE VARIETIES: 91% Merlot, 7% Cabernet Franc and 2% Cabernet Sauvignon

PRODUCTION: 2,200 cases

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#### TASTING NOTES:

APPEARANCE: Deep and dark purple color

NOSE: Beautiful elegance, mineral notes of crushed rocks, black and red jammy fruits with spicy notes

MOUTH: Very deep wine, an impressive structure with velvety tannins

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#### 2004 PRESS RANKINGS:

ROBERT PARKER: 89/100

DECANTER: Bronze Medal

GUIDE HACHETTE DES VINS: 1\*

GUIDE BETTANE & DESSAUVE: 15/20

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