

CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2005



THE OWNERS:

OWNERS: Stephen and Denise Adams

WINE CONSULTANT: Michel Rolland

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

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

THE WINE:

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

PRODUCTION: 1,700 cases

TASTING NOTES:

APPEARANCE: An inky black purple color

NOSE: An extraordinarily pure blueberry and blackberry fruits, intermixed with cedar, spice and vanilla

MOUTH: Full bodied, powerful and dense, this brilliant wine offers layered kirshy flavor, nicely touches by wood, acidity, alcohol, super fine tannin and a long juicy finish. Although flamboyant in its early years, the 2005 should age for two decades, thanks to the extraordinary potential of the vintage.

2005 PRESS RANKINGS:

ROBERT PARKER: 90-92/100

DECANTER: 15/20

DECANTER WORLD WINE AWARD : Bronze Medal

IN VINO VERITAS : ****

GAULT & MILLAU: 18/20

VINUM: 15/20
