FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 2009

THE OWNERS:

OWNERS: Stephen and Denise Adams WINE CONSULTANT: Michel Rolland

THE VINEYARD:

SURFACE: 18 hectares (44 acres) SOILS: Clay and limestone soil NEIGHBORHOOD: Chateau L'Arrosée, Canon La Gaffeliére, Chateau Angelus AVERAGE AGE OF VINEYARDS: 30 years

VINIFICATION AND AGEING:

VATS: Wooden vats with tronconic shape VATTING TIME: 35 to 40 days AGEING: 15 to 18 months BARRELS: 40 % new French oak and 60 % one year old French oak

THE WINE:

WINE VARIETIES: 85% Merlot, 5% Cabernet Franc and 10% Cabernet Sauvignon PRODUCTION: 1,900 cases

TASTING NOTES:

APPEARANCE: Brilliant and intense purple color NOSE: Aromas of blueberries, blackberries and graphite MOUTH: Well balanced with sweet tannins and red fruits

2009 PRESS RANKINGS:

GILBERT & GAILLARD : 87/100 SILVER MEDAL – Concours Bourg Blaye 2012 BRONZE MEDAL – Concours de Bordeaux 2012 BRONZE MEDAL – Decanter 2012





CONTACT CHATEAU FONPLEGADE – 33330 SAINT-ÉMILION FRANCE TEL. +33.557.744.311 FAX +33.557.744.467 WEB www.fonplegade.com