



CHÂTEAU FOMBRAUGE

GRAND CRU CLASSE SAINT-ÉMILION

The estate goes back to the 16th century, which makes it one of the oldest châteaux in the Saint Emilion region. The beautiful 17th century old country manor was originally the cloister of the town's Carthusian Monastery. Owned by Jacques de Canolle in 1466, the estate later belonged to the Dumas de Fombrauge family, who implemented the first quality winemaking in the domain in the 18th century.

TECHNICAL CHARACTERISTICS

Appellation: Saint-Emilion Grand Cru

Location : Saint Christophe des Bardes

Area under vines : 58 hectares

Grape varieties planted : 89% Merlot, 8% Cabernet Franc, 2% Malbec, 1% Cabernet Sauvignon

Age of the vines : 33 years

Planting density : 6,500 vines per hectare

Soil : clay and limestone with Fronsac molasses

Vineyard management :

- Parcel based management (grass covering, ploughing)
- Debudding and shoot removal at beginning of July
- Thinning out of the leaves in July
- Green harvesting starting in early August

Vinification:

- Harvest in small crates
- Sorting on a table before and after destemming by 20 qualified people
- Parcel selection per terroir, grape variety and age of the vines
- Vatting in small capacity wooden tanks (75 hectoliters) by gravity flow
- Pre-fermentation maceration for 4-8 days at 10°C
- Manual punching down
- Maceration for 28-32 days for the Merlot, 26-28 days for the Cabernet
- Direct running off by gravity flow, without pumping
- Aging for 22 months in 45% new oak barrels, 45% in one year-old barrel, 10% in state-of-the-art cement tank

Average yields: 28 hl per hectare

Harvest dates:

Merlot : From 3rd to 18th October
Cabernets : 16th and 18th October
Malbec : 10th October

Consultant oenologist: Michel Rolland



2013 BLEND

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8% Cabernet franc
2% Malbec
1% Cabernet Sauvignon