



CHÂTEAU FOMBRAUGE

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 estate 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 : 34 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

- 1st thinning out of the leaves in July

- 2nd thinning out of the leaves in September

Winemaking :

- 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

- Selection inside the parcels thanks to relevant information on maturity and vine strength provided by the drone

- Vatting in small capacity wooden tanks (70 hectoliters) by gravity flow

- Pre-fermentation maceration for 4-8 days at 8°C

- Manual punching down

- Maceration for 28-32 days for the Merlot, 26-28 days for the Cabernet

- Aging for 18 months in 45% new oak barrels, 45% one year-old barrels, 10% in state-of-the-art cement tank

Average yields : 38 hl per hectare

Harvest dates :

Merlot : October 2nd-16th 2014

Cabernets : October 9th, 17th and 20th 2014

Malbec : October 3rd 2014

Consulting enologist : Michel Rolland



2014 BLEND

90% Merlot

10% Cabernet Franc