



CHÂTEAU
FOMBRAUGE
GRAND CRU CLASSÉ SAINT-EMILION

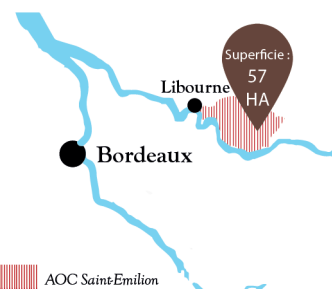
2021 VINTAGE

APPELLATION : SAINT-EMILION

HISTORY

Château Fombrauge has embodied the elegance of the Grands Crus Classés of Saint Emilion for six centuries. Château Fombrauge boasts an exceptional terroir that brings elegance, complexity and distinction to its wines. Château Fombrauge is aged using traditional methods combined with innovative, environmentally friendly techniques that provide charm and complexity.

WINEGROWING REGION



PLANTING DENSITY

6,666 vines /ha

AGE OF THE VINES

23 years

SOIL TYPE

Clay and limestone with Agen and Fronsac molasses.

GRAPE VARIETIES PLANTED



HARVEST DATES :

Merlot : from 30th Sept. to 7th Oct.
Cab. Franc : from 7th to 18th Oct.

CONSULTANT OENOLOGIST :

Michel Rolland

BOTTLING :

Spring 2023

GROWING SEASON

- ☀️ Autumn : Mild and wet.
- ❄️ Winter : Warm and wet.
- 🌸 Spring : Chilly and rainy with some frost.
- ☀️ Summer : Chilly and wet.



2021 BLEND



VINEYARD MANAGEMENT

- Technical itineraries adjusted to each parcel and put at the service of the Fombrauge terroir.
- Use of precision viticultural techniques (Greenseeker, drone, robotics) in order to optimise the farm's performance in terms of product quality and the environment.



WINEMAKING

- Plot selection according to terroir, grape variety and age of the vines.
- Intra-plot selection thanks to vigour and maturity maps provided by the drone.
- Grapes hand-picked into small crates
- Sorting on a table before and after destemming.
- Gravity-flow into 70hectolitre wooden, stainless steel and concrete vats.
- Prefermentation maceration for 4 to 8 days at 8°C.
- Gentle extraction by pumping over.
- Malolactic fermentation in new barrels, second life or in tank according to the tasting.



Bernard Magrez