

CHATEAU FONPLEGADE

SAINT-EMILION GRAND CRU CLASSE 2015

THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland and Stéphane Derenoncourt

THE VINEYARD:

ORGANIC CERTIFICATION BY ECOCERT IN 2015

SURFACE: 18.5 hectares (45 acres)

DENSITY OF PLANTING: 7000 to 8500 vine plants/ha

SOILS: Plateau of limestone and downhill of clay and limestone

NEIGHBORHOOD: Chateaux Canon La Gaffelière, Angélus, Bel Air Monange and Canon

AVERAGE AGE OF VINES: 30 years old

VINIFICATION AND AGEING:

HARVEST : from September, 18th to October, 6th,2015

VATS: Wooden tronconic tanks and 25% of microvinification barrels

VATTING TIME: 35 days

AGEING: 18 to 20 months

BARRELS: 60% new French oak barrels, 25% one wine and 15% cement eggs

THE WINE:

ORGANIC CERTIFICATION BY ECOCERT IN PROGRESS

WINE VARIETIES: 95% Merlot, 5% Cabernet Franc

PRODUCTION: 5000 cases

TASTING NOTES:

COLOUR: Deep ruby color with purple tinges.

NOSE: Dark and red fruits, cocoa, vanilla, fresh tobacco and floral notes such as violet and lilac.

MOUTH: Fresh attack with silky mouth filling texture. Tannins round and supple. The finish lingers beautifully with a pleasant salty note.

2015 PRESS RANKING:

James Suckling : 95-96/100 - Antonio Galloni: 91-94/100 - Wine Spectator : 90-93/100
Neal Martin : 90-92??/100 - Jeff Leve : 94-96/100 - René Gabriel : 18/20
Bettane&Desseauve : 17-18/20 - Jancis Robinson: 16,5/20 - Gault&Millau : 16,5/20
Yves Beck : 94-96/100 - Daniel Seriot: 94-95+/100 Markus Del Monego: 92/100
Yohan Castaing: 16,5/20 -JM.Quarin: 15,75/20 - RVF: 14,5-15/20 -Decanter: 89/100
Bernard Burtschy: 16,5/20

