

## FLEUR DE FONPLEGADE SAINT-EMILION GRAND CRU 2012

### THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

---

### THE VINEYARD:

SURFACE: 18.5 hectares (45 acres)

SOILS: Plateau of limestone and downhill of clay and limestone

NEIGHBORHOOD: Châteaux Canon La Gaffelière, Angélu, Belair Monange, Canon

AVERAGE AGE OF VINEYARDS: 30 years

---

### VINIFICATION AND AGEING:

HARVEST: from October 5th to October 14<sup>th</sup>

VATS: Wooden vats with tronconic shape

VATTING TIME: 25 days

AGEING: 16 months

BARRELS: 100 % one year old French oak barrels

---

### THE WINE:

WINE IN ORGANIC CONVERSION

WINE VARIETIES: 95% Merlot , 5% Cabernet Franc

PRODUCTION: 1,900 cases

---

### TASTING NOTES:

COLOR: Deep ruby

NOSE: Bouquet of fresh, red fruits.

MOUThFEEL: Full, round mouthfeel supported by an elegant acidity (of limestone terroir). Remarkable mineral focus.

---

### 2012 PRESS RANKINGS:

Jeb Dunnuck : 90/100

Gault & Millau : 15.5/20

Decanter World Wine Awards: Bronze Medal

Gilbert & Gaillard: Gold Medal

