

Chateau Fombrauge Saint-Emilion Grand Cru

Chateau Fombrauge

France - Bordeaux - Saint-Emilion Grand Cru

Château Fombrauge 2020 has a dark red hue, intense fruit aromas and elegant tannins that offer a generous mouthfeel rarely seen in wine so young.

The nose reveals aromas of cherries, blackberries and raspberries, along with spicy notes.

On the palate, the wine is round, soft and silky. Its deep richness, matched with a nice freshness and a long and mellow finish, make it already a great Château Fombrauge, with a long ageing potential.

Specifications

Appellation	Saint-Emilion Grand Cru
Wine Type	Red
Varietals	96% Merlot and 4% Cabernet Franc
Age of Vines	37 years old
Agricultural Practices	Sustainable
Soil type	Clay and limestone with Agen and Fronsac molasses.
Vinification	- 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, - Harvest in small crates, - - Sorting on a table before and after destemming by 20 qualified people, - 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 Carbernet, - Aging for 16 months in 35% new oak barrels, 65% one year-old barrels.
Production	13,500 (9-liter cases)
Pairings	Chateau Fombrauge Saint-Emilion Grand Cru's food pairing



Codes, Weights and Measures

UPC	7 84585 03086 6
Units/Case	12
Unit Size	750 mL

Container	bottle
SCC	1 07 84585 03086 3
Case Weight	22
ABV	15.00%
SRP	\$ 94.50 USD 750mL Bottle