

CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2019



ORGANIC SINCE 2013 – BIODYNAMIC SINCE 2020

THE OWNERS:

Denise and Stephen Adams

CONSULTANTS:

Corinne Comme and Stéphane Derenoncourt

THE VINEYARD:

SURFACE: 18.5 hectares (45 acres)

DENSITY OF PLANTING: 8500 vine plants/ha

SOILS: Plateau of limestone and downhill of clay and limestone

AVERAGE AGE OF VINES: 30 years old

VINIFICATION AND AGEING:

HARVEST: From September 20th to October 5th, 2019

VATS: Wooden and concrete tronconic tanks and micro vinification in amphoras

VATTING TIME: 30 days

AGEING: 16 to 18 months

BARRELS: 50% new French oak barrels, 30% one-year barrels, 10% cement eggs and 10% amphora

THE WINE:

WINE VARIETIES: 90% Merlot, 10% Cabernet Franc

SENSORY:

Château Fonplégade 2019 features an intense ruby color with bold purplish tints. It reveals floral tints with blackberry and cherry aromatic scents. It's ending on a lightly spiced and a subtle presence of fresh citrus.

The powerful mouth shines a light on a silky and fresh mouthfeel.

Some generous tannins are supported by a light and graceful mineral and salty finale.