



## Château FONPLEGADE 2012

### ST EMILION GRAND CRU - CRU CLASSE

- CONSULTANT WINEMAKER : Michel ROLLAND -

#### OVERVIEW

Nestled amidst the vineyard of Fonplégade is the fountain which gave its name to the Château Fonplégade; literally "fountain of plenty". Fonplégade's fame particularly grew when it was acquired by the Duke of Morny and the Countess of Galard, the half-brother and half-sister of Napoléon III. During this period Fonplégade was honored with the golden medal at the Paris Exposition Universelle of 1867 and became Premier Grand Cru Classé, distinction that would continue until the mid-1940s. In 2004, a second belle époque began for Château Fonplégade. Under the stewardship of owners Stephen and Denise Adams, who also own Pomerol's acclaimed Château L'Enclos, Château Fonplégade has benefited from a period of unprecedented revitalization. Both the cellar and the winery have been completely renovated, and the vineyard has undergone a period of passionate renewal.

#### VINEYARD

**Soil:** Seven levels of flat and terraced sections with three distinctive soil types; limestone, clay and sand

**Surface:** 18 hectares

**Average age of the vineyard:** 30 years

**Grape varieties:** 85% Merlot / 10% Cabernet Sauvignon / 5% Cabernet Franc

#### MAKING PROCESS

Micro-vinification for 25% and classical vinification in tronconic wooden vats for 75%. Cold maceration for 7 days and then alcoholic fermentation with manual punching cap and pumping over. Warm maceration for 15 to 25 days. Malolactic fermentation in barrels (80%) and in egg-shaped vats (20%). Ageing for 18 to 20 months. 80% in new oak barrels and 20% in cement egg-shaped vats.

#### TASTING NOTE

This 2012 presents an incredible deep purple color. The nose develops strong flavours of red and black fruits. The palate reveals a lot of fruits and already showing an appealing soft roundness. Incredibly soft tannins supported by a wonderful acidity that provides a remarkably long finish.

#### MATCHING FOOD

Serve at 17-18°C with pork stir fry and young vegetables, sea bream fillet and chorizo cream, or with fillet of duck breast and green pepper sauce, along with brown vegetables and potatoes. This wine will be perfect with black chocolate desserts.

#### AGEING POTENTIAL

More than 15 years

#### AWARDS

Robert Parker/Wine Advocate: 93 | Wine Spectator: 90 | Jancis Robinson: 16 | Berliner Wine Trophy: 16 | Neal Martin/Wine Advocate: 90-92 | James Suckling: 90-91



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