

## 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

<b>Appellation</b>	Saint-Emilion Grand Cru
<b>Wine Type</b>	Red
<b>Varietals</b>	96% Merlot and 4% Cabernet Franc
<b>Age of Vines</b>	37 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Clay and limestone with Agen and Fronsac molasses.
<b>Vinification</b>	<ul style="list-style-type: none"><li>- Parcel selection per terroir, grape variety and age of the vines,</li><li>- Selection inside the parcels thanks to relevant information on maturity and vine strength provided by the drone,</li><li>- Harvest in small crates,</li><li>-</li><li>- Sorting on a table before and after destemming by 20 qualified people,</li><li>- Vatting in small capacity wooden tanks (70 hectoliters) by gravity flow,</li><li>-</li><li>- Pre-fermentation maceration for 4-8 days at 8°C,</li><li>-</li><li>- Manual punching down,</li><li>- Maceration for 28-32 days for the Merlot, 26-28 days for the Carbernet,</li><li>- Aging for 16 months in 35% new oak barrels, 65% one year-old barrels.</li></ul>
<b>Production</b>	13,500 (9-liter cases)
<b>Pairings</b>	Chateau Fombrauge Saint-Emilion Grand Cru's food pairing



## Codes, Weights and Measures

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

<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03086 3
<b>Case Weight</b>	22
<b>ABV</b>	15.00%
<b>SRP</b>	\$ 85.50 USD 750mL Bottle