



Château FONREAUD 2015

LISTRAC-MÉDOC - CRU BOURGEOIS

OVERVIEW

Château Fonréaud is located in Listrac-Médoc municipality at 43 meters in the heights of Puy de Menjon, the highest point in the Médoc and at 30 kilometers at the North-West of Bordeaux. "Fonréaud", called "Font-réaux" in centuries gone by, means "Royal Fountain". Legend has it that in the 12th century, the King of England and husband of Eleanor of Aquitaine, Henry II Plantagenet, stopped here to quench his thirst and drank from a spring of cool water. At the XVIIth century, the Leblanc de Mauvesin family built wine warehouses and in the 1850s, the family constructs the château with remarkable architecture. In 1962, Léo Chanfreau, wine grower in Algérie, visited several châteaux in France. Seduced by Fonréaud, he acquired the wine-growing estate and decided to settle down with his family. Nowadays, the vineyard is still operated by the family. Jean, Marie-Hélène and Caroline Chanfreau-Philippon continue the family-effort and ensure the modernisation of the Château.

VINEYARD

Soil: Pyrenean gravel covering a clay limestone subsoil

Surface: 32 hectares

Average age of the vineyard: 25 years

Grape varieties: 52% Cabernet Sauvignon / 44% Merlot / 4% Petit Verdot

VINIFICATION

Traditional vinification in concrete vats with control of temperatures. Vatting for 20 to 25 days. Ageing for 12 months in merrian oak barrels, with 1/3 renewed each year.

MATCHING FOOD AND WINE

To serve at 17-18°C with stuffed turkey with prunes, calf sweetbreads with chanterelles or spare rib with broccoli. This wine will be the perfect partner for desserts such as Black Forest cake or Perigordian brioche.

AGEING POTENTIAL

From 10 to 15 years

AWARDS

Decanter: 89 | Jancis Robinson: 16,5 | Neal Martin / ERobertparker: 92 | Wine Enthusiast : 91 | James Suckling: 90 | Falstaff: 91-93



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19