



Château FOMBRAUGE 2011

ST EMILION GRAND CRU

- CONSULTANT WINEMAKER : Michel ROLLAND -

OVERVIEW

The name Fombrauge actually comes from two words: "fons brogiera", which means; source surrounded by heather and bushes. These sources still exist, under the listed wash-house standing in the heart of the vineyard. The history of Fombrauge is related to 3 families: the Canolle, who bought the chateau in 1466, the Dumas, who run the estate after the marriage between Marie de Canolle and Jacques Dumas, in 1691, and the Taffards, who took over the property during the 19th century. The first written mention of Château Fombrauge dates back to the end of the Hundred Years War, which ended in 1453 in Castillon La Bataille, a few miles away. In 1999, Château Fombrauge was acquired by Bernard Magrez. Château Fombrauge's wines were, for the last 12 years, exclusively sold on the scandinavian market. In 1999 they are anew proposed on the Place de Bordeaux. The property find, under the Bernard Magrez' impulsion, a new dynamic. In 2012, Château Fombrauge was classified as a Grand Cru Classé of Saint-Emilion; the crowning glory for all the hard work and investment undertaken to improve the estate.

VINEYARD

Soil: Chalky-clay located in limestone base which contains fossilised starfish, with ferruginous sandstone and molasse from Fronsac.

Surface: 57 hectares

Average age of the vineyard: 30 years

Grape varieties: 77% Merlot, 14% Cabernet Franc, 9% Cabernet Sauvignon

BLEND

95% Merlot, 4% Cabernet Franc, 1% Cabernet Sauvignon

MAKING PROCESS

Manual harvest. Sorting on table, before and after de-stemming. Classical vinification. Running off and ageing in French oak barrels, with 50% new barrels.

TASTING NOTE

"Fine colored, fruity and truffled nose. Pleasant palate, round, flavourful, with lacquering tannins. Lightly oaky long-lasting which should blend during the ageing" - JM Quarin

MATCHING FOOD

Serve at 17-18°C with roasted shoulder of lamb or flank steak and candied shallots, along with pan-fried seasonal vegetables. Perfect with cheeses such Brie, Comté or sheep cheese.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 89 | Revue Du Vin De France: 2013-15 |
Wine Spectator: 89 - 92 | Decanter: 16,5 | Bettane & Desseauve: 16 - 16,5 |
Rene Gabriel / Bordeaux Total: 16 | Neal Martin / Wine Advocate: 87 - 89 |
Wine Enthusiast : 90-92 | James Suckling: 90 - 91



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