



CHÂTEAU FOMBRAUGE

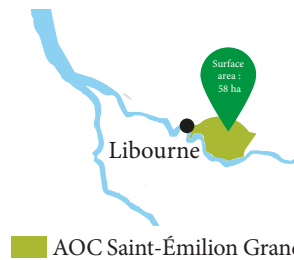
VINTAGE 2022



Six centuries of history. Château Fombrauge embodies the elegance of the Grands Crus Classés of Saint Emilion. The estate benefits from an exceptional terroir bringing refinement, complexity and distinction to its wines. The wine of Château Fombrauge is aged using traditional methods, combined with innovative, environmentally friendly practices that provide charm and complexity.



APPELLATION



AOC Saint-Émilion Grand Cru

PLANTING DENSITY

6,000 vines/ha

AGE OF THE VINES

30 years

SOIL TYPE

Clay and limestone with Agen and Fronsac molasses

PLANTED GRAPE VARIETIES



■ 91% Merlot
■ 9% Cab. Franc

GROWING SEASON

- ❄ Winter: mild and wet
- ☀ Spring: warm and dry
- ☀ Summer: dry with heatwaves

🍇 HARVEST FROM 12 TO 27 SEPTEMBER

YIELD

43 hl/ha

BOTTLING

Spring 2024

WINEMAKING CONSULTANTS

Michel Rolland
Julien Viaud

BLEND



■ 71% Merlot
■ 29% Cab. Franc

VITICULTURE SPECIFICITIES

- The largest Grand Cru Classé vineyard of the appellation
- A diversity of terroir bringing vineyard complementarities and some complexity to the wines
- Developing vineyard robotics (R&D scientific center by the Bernard Magrez group)
- Vineyard management practices that are both respectful of the environment and biodiversity-friendly

WINEMAKING SPECIFICITIES

- Selected harvest in the vineyard using innovative tools (robots, GreenSeeker)
- Hand selection and optical sorting
- Polyphenol extraction tailored to each vat according to terroir and daily tasting
- Extended maceration (30 to 35 days)

Renowned and consistent quality from the diverse terroirs of an extensive estate

