



CHÂTEAU FOMBRAUGE

First Harvest in 1599

The estate goes back to the 16th century, which makes it one of the oldest châteaux in the Saint Emilion region. The beautiful 17th century old country manor was originally the cloister of the town's Carthusian Monastery. Owned by Jacques de Canolle in 1466, the estate later belonged to the Dumas de Fombrauge family, who implemented the first quality winemaking in the estate in the 18th century.

TECHNICAL CHARACTERISTICS

Appellation: Saint-Emilion Grand Cru

Location: Saint Christophe des Bardes

Area under vines: 58 hectares

Grape varieties planted: 90% Merlot, 10% Cabernet Franc

Age of the vines: 37 years

Planting density: 6,500 vines per hectare

Soil: clay and limestone with Fronsac molasses

Vineyard management:

- Parcel based management (grass covering, ploughing)
- 1st thinning out of the leaves in July
- 2nd thinning out of the leaves in September

Winemaking:

- Parcel selection per terroir, grape variety and age of the vines
- Selection inside the parcels thanks to relevant information on maturity and vine strength provided by the drone
- Harvest in small crates
- Sorting on a table before and after destemming by 20 qualified people
- Vatting in small capacity wooden tanks (70 hectoliters) by gravity flow
- Pre-fermentation maceration for 4-8 days at 8°C
- Manual punching down
- Maceration for 28-32 days for the Merlot, 26-28 days for the Carbernet
- Aging for 16 months in 40% new oak barrels, 60% one year-old barrels.

Bottling: Spring 2021

Harvest dates :

September 23th - October 9th 2019

Consulting enologist : Michel Rolland



2019 BLEND

90% Merlot
10% Cabernet Franc



The signature «Bernard Magrez» provides the garanty from a great owner who's been involved for 40 years, giving his energy and determination for the quality of his wines. This signature is also substained by a national and international media campaign which makes Bernard Magrez the first wine advertiser in France.