



# CHÂTEAU FOMBRAUGE

## VINTAGE 2024

-  Winter: mild and extremely wet
-  Spring: cool and still rainy
-  Summer: late arrival
-  Harvest from 27 Sept. to 11 Oct.

**APPELLATION**  
AOC Saint-Emilion Grand Cru

**SURFACE**  
59,9638 ha

**GRAPE VARIETIES**

92% Merlot ■  
8% Cab. Franc ■



**SOIL TYPE**  
Clay-limestone, molasses of the Agenais and Fronsadais regions

**DENSITY**  
6 000 vines per ha

**AGE OF VINES**  
25 years



**YIELD**  
26 hl/ha

**BLEND**



■ 90% Merlot  
■ 10% Cab. Franc

**AGEING**



70% in barrels  
(1/2 of which is new oak)



30% in various containers  
(ceramic eggs, concrete, stainless steel)

**BOTTLING**

Spring 2026

**TASTING**



A lovely dark red colour with brilliant purple highlights.



Floral notes which lead to waves of red berries, eucalyptus, liquorice and mint to confer a remarkable freshness.



The attack is round, plush, complimented by a lovely persistence. A smooth and silky wine, with an elegant tannic structure.

**OUR COMMITMENTS**

