

# CHATEAU FONPLEGADE SAINT-EMILION GRAND CRU CLASSE 2010



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#### THE OWNERS:

OWNERS: Stephen and Denise Adams

WINE CONSULTANT: Michel Rolland

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#### THE VINEYARD:

SURFACE: 18 hectares (44 acres)

SOILS: Plateau of Clay and downhill of clay and limestone

NEIGHBORHOOD: Chateau L'Arrosée, Canon Lagaffelière, L'Angelus et Canon

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#### VINIFICATION AND AGEING:

VATS: Wooden vats with tronconic shape

VATTING TIME: 35 to 40 days

AGEING: 18 to 24 months

BARRELS: 85% new French oak Barrels and 15 % cement eggs

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#### THE WINE:

WINE VARIETIES: 95% Merlot, 5% Cabernet Franc

PRODUCTION: 4,000 cases

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#### TASTING NOTES:

APPEARANCE: This 2010 presents an incredible deep purple color. Indeed, the first 24 hours of fermentation, the juice came out unusually bright red purple or black for certain tanks

NOSE: There were strong flavors that emerged from the tanks

MOUTH: Lot of fruits and already showing an appealing soft roundness.

Incredibly soft tannins supported by a wonderful acidity that provides a remarkably long finish

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#### 2010 PRESS RANKINGS:

ROBERT PARKER: 92-94/100

WINE SPECTATOR: 91-94/100

DECANTER: 15/20

GUIDE BETTANE & DESSAUVE: 14/20

JANCIS ROBINSON: 16/20

RENE GABRIEL : 17/20

RVF : 16/20

PHILIPPE DESROSIER : 17,5+/20

ANDREAS LARSON : 92/100

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