

CHÂTEAU

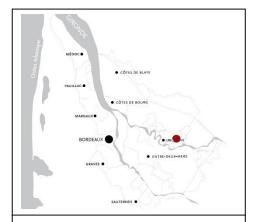
FONGABAN / 2018

AOC Puisseguin Saint-Emilion

ROUNDNESS & RICHNESS

A few kilometers from Saint-Emilion stands Château Fongaban, of which origins go back to the seventeenth Century. The terroir of this 8 hectares' vineyard is characteristic of the appellation of Puisseguin Saint Emilion with a clay and limestone soil. The wines produced here are a beautiful combination of structured wine with silky tannins.





Color: Brilliant purple robe

Nose: A very powerful nose that exhibits roasted flavours, ripe fruits

and dark chocolate.

Palate: A delicate wine with silky tannins, surrounded by a very

beautiful structure.

88% Merlot 12% Cabernet Franc

Average age of the vines: 32 years

Yield: 42 hectoliters/hectare

Vineyard management: Buds removal, leaves removal. Strict selection of

grapes. Manual harvesting.

Winemaking: Total de-stemming, crushing. Temperature-control in stainless-steel and concrete tanks (28 ° C max). Malolactic fermentation in tanks.

Ageing: French oak barrels (50% of one wine, 50% of two wines) for 15 months.

