



Chateau Fonbadet NV

TASTING NOTES

A classic elegant palate with smooth and silky tannins.

FOOD PAIRING

Pairs well with red meats and wild game dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Medoc
Vineyard name:	Pauillac
Vineyard size:	49.5 acres
Soil composition:	Gravel
Vines/acre:	4050
Yield/acre:	2 tons
Exposure:	Northern
Year vineyard planted:	1960
First vintage of this wine:	1828
Bottles produced of this wine:	30000

WINEMAKING & AGING

Varietal composition:	60% Cabernet Sauvignon, 20% Merlot, 15% Cabernet Franc, 5% Petit Verdot, Malbec
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	5 - 8 days
Fermentation temperature:	86 °F
Maceration technique:	Run off, daily pump over
Length of maceration:	28 - 35 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	30% New, balance 3 years
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	3 months

PRODUCER PROFILE

Estate owned by: Pascale Peyronie
Winemaker: Pascal Peyronie
Total acreage under vine: 49
Estate founded: 1828
Winery production: 30,000 Bottles
Region: Bordeaux
Country: France