Entre Deux Mers 2017

WINE DESCRIPTION
The vines of Château de Fontenille have flourished on gravel terroirs bathed in generous sun since the 13th century. Hidden among the vineyards was a pilgrimage route to the neighboring Benedictine monastery, Abbaye de la Sauve Majeure, whose monks tended to the vines for hundreds of years. With nearly 42 acres dedicated to Sauvignon Blanc, Sémillon, Muscadelle and Sauvignon Gris varieties, the history of this site is alive in the gravel and clay dominated soils that contribute to the purity of the Château de Fontenille Entre Deux Mers.

ABOUT THE VINEYARD
limestone and clay with gravel

TASTING NOTES
Light gold in color, teeming with enticing aromas of citrus fruit and white peaches, Château de Fontenille Entre Deux Mers displays wonderful acidity and freshness on the palate coupled with exotic fruit and citrus flavors.

FOOD PAIRING
A perfect accompaniment to seafood and salmon, sushi, paella and sauerkraut dishes.

VINEYARD & PRODUCTION INFO
Vineyard size: 30 acres
Soil composition: Clay, Silt, and Sand
Training method: Double-Guyot
Elevation: 380 feet
Vines/acre: 2,000
Yield/acre: 2.9 tons
Year vineyard planted: 1524
Bottles produced of this wine: 100,000
Sustainability certification: HVE3

WINEMAKING & AGING
Varietal composition: 40% Sauvignon Blanc, 20% Sauvignon gris, 20% Sémillon, 20% Muscadelle
Fermentation container: Stainless steel tanks
Fermentation temperature: 16°C °F
Maceration technique: Sur-Lie Aging
Length of maceration: Skin maceration from 10 to 24 hours days
Length of aging before bottling: 4 months on the lees

ANALYTICAL DATA
Alcohol: 12.5 %
pH level: 3.6
Residual sugar: 0.43 mg g/L
Acidity: 3.4 g/L
Dry extract: 21.1 g/L
Total SO2: 126.0 mg/L

PRODUCER PROFILE
Estate owned by: Stephane Defraine
Winemaker: Stephane Defraine
Total acreage under vine: 123
Estate founded: 1989
Winery production: 300,000 Bottles
Region: Bordeaux
Country: France

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