



CHATEAU DE FONTENILLE

Château de Fontenille, Entre-Deux-Mers Blanc 2016

PRODUCER

Vines have been grown at Fontenille since the 13th century and a pilgrimage route, protected by UNESCO, runs through the vineyards to the neighbouring Abbaye de la Sauve Majeure, whose monks tended the vines for hundreds of years. Stéphane Defraigne bought the property in 1989 and has gradually renovated the buildings and replanted and extended the vineyards. He now owns 42 hectares, of which 12 hectares are white wine varieties and 30 are red. The wines represent excellent value, with considerably more weight, interest and purity of fruit than other examples at this price.

VINEYARDS

The gravel/clay, free-draining soils of the Fontenille vineyards and the high winds that keep the grapes healthy, contribute to some of the purest wines that Bordeaux can produce. The vineyards are situated at an altitude of 110 metres above sea level in the Entre-Deux-Mers region, between the Garonne and Dordogne rivers. The vines have an average age of 25 years.

VINTAGE

Bordeaux had a wet spring, which proved to be helpful given the drought that was to follow. The flowering in early June was remarkably successful, with almost 12 weeks of glorious summer weather. Rainfall in September accounted for most of the month's rainfall. The amount of rain on 13 and 30 September in Entre-Deux-Mers equated to 50mm. Dry whites were harvested in September in fine weather. 2016 is a later harvest and in keeping, in terms of timing, with what they call 'classic' Bordeaux vintages.

VINIFICATION

A short pre-fermentation maceration took place for 10-24 hours to maximise flavour extraction from the skins. Fermentation followed at low temperatures (16°C) in stainless steel tanks. The wine was left in contact with its fine lees to give extra body and complexity to the blend.

TASTING NOTES

Light gold in colour. The nose is complex and pure, with aromas of citrus fruit and white peaches. Full-bodied, with fresh acidity, the palate is well balanced. The lingering finish has a pleasant pepperness to it.



VINTAGE INFORMATION

Vintage	2016
Region	Entre-Deux-Mers, Bordeaux
Grape Varieties	40% Sauvignon Blanc 20% Sauvignon Gris 20% Semillon 20% Muscadelle
Winemaker	Stéphane Defraigne
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl