



CHATEAU DE FONTENILLE

GRAND VIN DE BORDEAUX



PRODUCER PROFILE

Estate owned by: Stephane Defraigne
Winemaker: Stephane Defraigne
Total acreage under vine: 123
Estate founded: 1989
Winery production: 80,000 Bottles
Region: Bordeaux
Country: France



Château de Fontenille Entre-deux-Mers 2023

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.

Located on the edge of the watershed between the Garonne and the Dordogne rivers, the vineyard is made of gravelly loam soil called "boulbene." This unique situation at 105 meters altitude allows the vines to have good air circulation and therefore low pressure of fungal diseases. Certified HVE3

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
Soil composition:	Clay, Silt, and Sand
Training method:	Double-Guyot
Elevation:	380 feet
Vines/acre:	2,000
Bottles produced of this wine:	80,000
Sustainability Certification:	HVE3

WINEMAKING & AGING

Varietal composition:	40% Sauvignon Blanc, 20% Sauvignon gris, 20% Sémillon, 20% Muscadelle
Fermentation container:	Stainless steel tanks
Maceration technique:	Sur-Lie Aging
Length of maceration:	Skin maceration from 10 to 24 hours days
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4 months on the lees
Total SO2:	111 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.58
Acidity:	3.53 g/L
Dry extract:	22.4 g/L