



CHATEAU DE FONTENILLE

GRAND VIN DE BORDEAUX



Château de Fontenille Cadillac Côtes de Bordeaux 2014

WINE DESCRIPTION

A blend of 50% Merlot and 50% Cabernet Sauvignon, this is at once both vivacious and inviting as well as classic and sophisticated. Vinified in stainless steel tanks followed by 18 months aging in new French barriques, Cadillac Côtes de Bordeaux is a charming and delicious representation of the Cadillac terroir.

TASTING NOTES

Deep ruby in appearance, the wine exudes heady aromas of black cherry, tobacco, cedar, and spice. The palate is dense and structured yet approachable and balanced by fresh acidity. A harmonious finish begs one more sip!

FOOD PAIRING

Versatile, but definitely a 'food wine', some favorite pairings include magret of duck, charcoal grilled strip steak, roasted leg of lamb, or ripe cheeses.

VINEYARD & PRODUCTION INFO

Vineyard size:	11
Soil composition:	Gravel and Stony
Training method:	Palissage Droit
Elevation:	231 feet
Vines/acre:	2000
Yield/acre:	2.4 tons
Exposure:	Southwestern
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	2012
Bottles produced of this wine:	26,000
Certified Vineyards:	All
Certified Organizations:	ISO 14001

WINEMAKING & AGING

Varietal composition:	50% Cabernet Sauvignon, 50% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Length of maceration:	25 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225L
Type of oak:	French
Length of aging before bottling:	18 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	1.6 g/L
Acidity:	3.3 g/L
Dry extract:	27.4 g/L

PRODUCER PROFILE

Estate owned by: Stephane Defraigne
 Winemaker: Stephane Defraigne
 Total acreage under vine: 123
 Estate founded: 1989
 Winery production: 26,000 Bottles
 Region: Bordeaux
 Country: France

