

CHATEAU DE FONTENILLE

GRAND VIN DE BORDEAUX





Califilate Critis de Bordenaux A PALLATION OFFICIAL CONTROLLES Le vie comme l'amité d'ennando boancoup d'attaction, d'égardo. Comme l'amité comme le pais, de service. De nois en es paise comme le airé, et, lorque l'an const la filten en es devolres mui boan boardie. Les cois de Chitane Bordinelle articutes d'attagataté, dynaté et apprecies. In secont trajuen le amité filten és en lorquée en paise compre lorque la se anté a vinté d'êten filten.

fttphane Defraine MIS EN BOUTEILLE AU CHATEAU



PRODUCER PROFILE

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

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

