

CHÂTEAU FOMBRAUGE

2025 VINTAGE



Winter : mild and dry



Spring : mild



Summer : Heatwave conditions until late August followed by milder temperatures



Harvest from 15 to 29 Sept.

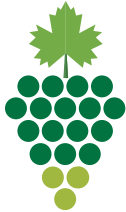
APPELLATION

AOC Saint-Emilion Grand Cru

SURFACE AREA

59,9638 ha

GRAPE VARIETY PLANTED



92% Merlot ■
8% Cab. Franc ■

SOIL TYPE

Clay and limestone with Agen and Fronsac molasse

PLANTING DENSITY

6 000 vines/ha

AGE OF THE VINES

25 years

WINEGROWING SPECIFICITIES

- The largest vineyard of the appellation's Grand Cru Classé estates.
- The diversity of our terroirs creates a harmonious blend of vineyard parcels, bringing complexity to the wines..
- Plot-by-plot input modulation using Greenseeker mapping
- Vineyard management practices that are both environmentally and biodiversity friendly..



YIELD

32 hl/ha

BLEND



■ 94% Merlot
■ 6% Cab. Franc

AGEING



75% in barrels
(1/3 new)



25% in a variety of vessels
(stoneware, concrete, stainless steel)

BOTTLING

Spring 2027

TASTING NOTES



A deep ruby colour with dark purple hints.



An expressive aromatic palette bursting with ripe fruit and layered with more complex notes of spice and flowers.



A full and generous palate, both delicate and refined.

OUR COMMITMENTS



WINEMAKING SPECIFICITIES

- Intra-plot selection using innovative tools (NDVI vineyard mapping)
- Manual and optical sorting of the grapes.
- Extraction of phenolic compounds tailored to each vat according to terroir and daily tasting.
- R'Pulse : gentler extraction resulting in wines with a rounder palate.
- Vatting periods of 25 to 28 days.