



CHÂTEAU FOMBRAUGE VINTAGE 2023



Six centuries of history. Château Fombrauge embodies the elegance of Saint-Emilion's Grands Crus Classés. The estate boasts an exceptional terroir, giving it elegance, complexity and distinction. The wine of Château Fombrauge is matured using traditional methods, combined with innovative, environmentally-friendly practices that give it charm and complexity.



APPELLATION



DENSITY

6 600 plants /ha

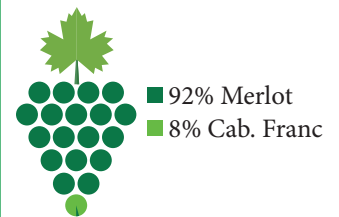
AGE OF VINES

24 years old

SOIL TYPE

Gravelly-sandy soil on a clay subsoil.

GRAPE VARIETIES



CLIMATE

- ❄ Winter: close to ten-year averages
- 🌸 Spring: hot and dry
- ☀ Summer: temperatures within the norm and thunderstorms
- 🍇 **HARVEST FROM 14 SEPT. TO 10 OCT.**

PERFORMANCE

49 hl/ha

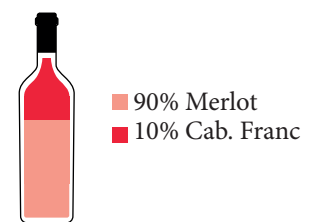
BOTTLING

Spring 2025

WINE CONSULTANTS

Michel Rolland
Julien Viaud

ASSEMBLY



WINEGROWING SINGULARITIES

- The largest vineyard of the appellation's Grands Crus Classés
- The diversity of the terroir brings complementarity and complexity to the wines.
- Robotics (Bernard Magrez Group R&D centre) Mildew monitoring by capturing and quantifying spores
- Parcel-by-parcel modulation of inputs using Greenseeker mapping
- Viticultural practices that respect the environment and biodiversity

UNIQUE WINES

- Intra-plot selection, using innovative tools (NDVI vineyard mapping)
- Selection of grapes by manual and optical sorting
- Extraction of polyphenols adapted to each vat according to terroir origin and daily tasting
- Long vatting periods (30 to 35 days)



A vast vineyard with a diverse terroir for recognised, consistent quality