



## 2010 : "Another" exceptional vintage.....

*"The dry and sunny spring weather was favourable to the vine's development. Some rainfall in early June disturbed the flowering process, naturally limiting the yield. The hot, very dry summer led to a high sugar content in the grapes early in the season. The phenolic ripening was slower however. Regular, rigorous grape tasting and lab tests were indispensable to determine optimum harvest dates for each plot. Our early-ripening Merlots were picked from 4th October and the latest Cabernet Sauvignons were brought in on 20th October. The skins freed their anthocyanins and tannins easily; allowing gentle fermentations with vat temperatures maintained under 26°C. The wines reveal themselves to be very aromatic with a lovely balance and a dense tannic structure that promises an excellent ageing potential."*

Dominique FOUIN

- Average yield : 46 hl/hectare

## MESSIRE DE FONTESTEAU 2010

**This cuvée is a blend of plots that will have given the fruitest wines with soft tannins.**



- Volume : 30.000 bottles
- Blend : 63% Cabernet Sauvignon, 26% Cabernet Franc, 11% Merlot Noir
- Alcohol content : 13% - Ph : 3,65 - Residual sugar : 0
- Ageing: 6 months in barrels
- A supple and aromatic wine to drink young: to keep 5 to 10 years.



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