



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/ha

Variation

DE
FONTESTEAU
2010

"Variation" is a variant of the blend of Château FontestEAU which gives a very different cuvée. This wine matures for 12 months in new barrels.



- Volume : 6 266 bottles
- Blend : 77 % Cabernet Sauvignon, 20 % Merlot Noir, 3% Cabernet Franc
- Alcohol content: 13% - Ph: 3,62 - Residual sugar : 0
- Ageing: 100% in new french oak barrels
- A vintage with an ageing capacity of over 10 years.
- Dark colour, black fruit and toasted nose, powerfull tannins, very long finish.

