



2012 : Surprising !

"After a very cold winter (with a minima of 12°C), the month of April was rainy and cold, resulting in a rather late budburst, particularly for the Merlots whose buds opened practically at the same time as the Cabernet's.

Then, thanks to the limestone base of the FontestEAU subsoil, the wines were able to find the water they needed to resist an extremely hot and dry summer.

A moderate de-leafing allowed the bunches to ripen nicely without getting sunburnt. Until 8th October, when we began picking the perfectly ripe Merlots, we spent many an hour in the vineyard, checking and tasting the grapes. By keeping a daily eye on the health and ripening in each plot we were able to ensure picking at the very best moment. The second half of harvest period was rather rainy and the last Cabernet Sauvignons were picked on 29th October."

Dominique FOUIN

- Average yield: 47 hl/ha

Variation

DE
FONTESTEAU
2012

"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 : 54% Cabernet Sauvignon, 44% Merlot Noir, 2% Cabernet Franc

Alcohol content: 13% - Ph: 3,73 - 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, powerful tannins, very long finish.

