



## 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."

**Average yield** : 46 hl/hectare

Dominique FOUIN

## Château Fontesteau 2010

- **Volume produced:** 1025 hl
- **Blend:** 49% Cabernet Sauvignon, 48% Merlot Noir, 3% Cabernet Franc
- **Alcohol content:** 13.40% - **Ph:** 3.75 - **Residual sugar:** 0
- **Ageing:** 25% in new barrels
- **A vintage with an ageing capacity of over 10 years.**



The blending was carried out on 10th December with the precious collaboration of our oenologist, Eric BOISSENOT:

"This wine presents a beautiful deep ruby colour, a fresh, inviting bouquet bringing aromas of red fruit and blackcurrant. In the palate we appreciate the great balance, suppleness and substance, maintained by a pleasant vivacity and powerful tannins giving both length and elegance."

**Gold Medal Mundus Vini 2012**  
**Wine Enthusiast: 90 points**

