



2008: "So Great and so Rare".....



"This vintage reminded us of 2007 in a way: what happened to global warming????

The late budburst, an imperfect flower formation, an apparently mild spring frost then atrocious weather during the blossoming all led to a rather severe natural 'thinning out'.

Despite a beautiful month of July, August was somewhat sad and cold, leaving us a little sceptical.

Then, just like in 2007, a magical Indian summer turned everything around. The harvest began on 3rd October with the Merlot, exceptionally rich in sugar. We finished on 16th October with the tasty Cabernet, only wishing we had

more of it: our average yield was 34 hl/ha, the lowest since 1991.

The fermentations were slow, favouring the extraction of a deep, intense colour and lovely dense tannins. By keeping the temperature below 26°C we were able to preserve the beautiful black fruit aromas. 2008 will offer a denser wine than previous vintages, requiring patience as it matures in the bottle. Certain wine lovers may, however, prefer the stronger sensation of the younger wine."

- **Average Yield:** 34 hl/ha

Dominique FOUIN

Château FontestEAU 2008

- **Volume produced :** 750 hl
- **Blend :** 55 % Cabernet Sauvignon, 45 % Merlot Noir
- **Alcohol:** 12.95 % - **Ph:** 3.79 - **Residual sugar:** 0
- **Ageing:** 25% new oak barrels
- **Bottle ageing capacity of over 10 years.**



We are pleased to announce that our wine was noticed during the "Primeurs 2008 in Bordeaux" by Jacques Dupont "Le Point" : 14.5/20, Bettane et Desseauve : 16/20

AWARDS: **** Highly recommended Decanter
2011: IWSC Silver
2 stars Guide Hachette 2012



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