





CHÂTEAU FOMBRAUGE

Saint-Émilion Grand Cru Classé AOC

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VARIETALS	85% Merlot, 15% Cabernet Franc
VINTAGE	2021
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Dark purple color with violet undertones and an almost black core.
NOSE	Aromatic nose with a distinct oak influence, in the background ripe plums, prunes and hints of chocolate.
PALATE	On the palate, rather medium-bodied with good length, juicy fruit and herbal notes, well-balanced tannins.
AGEING	16 months in new barrels (40%) and barrels of one previous wine (60%).
PAIRING	Best paired with all types of meat dishes, roasted or grilled dishes. Also good when matched with Asian dishes, rich fish courses like tuna, mushrooms, and pasta.
READINESS FOR DRINKING	To be enjoyed in the next 5 to 20 years.
RATINGS	93pts JAMES SUCKLING.COM  4.0  93pts <small>Antonio Galloni</small> vinous
ORDER CODE	FR0640