



# CHÂTEAU FOMBRAUGE

## Saint-Émilion Grand Cru Classé AOC

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VARIETALS	90% Merlot, 10% Cabernet Franc
VINTAGE	2018
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep garnet-purple colored.
NOSE	The nose is flattering with a deep fruity and floral frame of red fruits, blackcurrants and cherry. Expressive and complex.
PALATE	Appealing, supple and light, the palate is characteristic of its balance: a good acidity and an almost total absence of tannins enhance the impression of roundness. Attractive, elegant and fresh finish.
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 20 years or more.
RATINGS	95pts <b>JEB DUNNUCK</b> 94pts <b>JAMES SUCKLING.COM</b> 93+pts <i>Robert Parker</i> WINE ADVOCATE 93pts <b>Decanter</b>
ORDER CODE	FR640

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vivino