






CHÂTEAU FOMBRAUGE

Saint-Émilion Grand Cru Classé AOC

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VARIETALS	96% Merlot, 4% Cabernet Franc
VINTAGE	2020
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 15%
APPEARANCE	Deep purple color.
NOSE	Intense bouquet, marked by notes of black-currant and blackberry, with beautifully controlled oak aging, well integrated.
PALATE	On the palate, the wine is dense, elegant, and possesses fine-grained tannins that slowly reveal themselves. It offers freshness, charm, and savoriness. A persistent 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.
RATINGS	94pts JAMES SUCKLING.COM  4.2  94pts JEB DUNNUCK 92pts Antonio Galloni vinous 92pts 
ORDER CODE	FR0640