



CHÂTEAU FOMBRAUGE

Saint-Émilion Grand Cru Classé AOC

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VARIETALS	93% Merlot, 7% Cabernet Franc
VINTAGE	2016
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE NOSE	Magnificent dark red with purple tears. Black raspberry, black cherry, chocolate, plum, smoke, wildflowers, and exotic spices are just a few of the many notes that permeate the 2016 Fombrauge.
PALATE	Rich, powerful, and voluptuous, it offers a striking interplay between intense dark fruit and aromatic freshness. The purity of the flavors is captivating, a Saint-Émilion that displays more finesse than in the past.
AGEING	Aged for 18 months in French oak barrels (45% new, 45% one-year-old) and 10% in concrete vats.
PAIRING	Best paired with many meats, including veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
RATINGS	95pts WINE ENTHUSIAST 4.2 94pts JAMES SUCKLING.COM  VIVINO  92pts  92pts Wine Spectator
ORDER CODE	FR0640