

CHÂTEAU FOMBRAUGE

Saint-Émilion Grand Cru Classé AOC

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VARIETALS	71% Merlot, 29% Cabernet Franc
VINTAGE	2022
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep ruby purple color with dark core.
NOSE	Expressive bouquet dominated by black berries, plum, cassis, and dark cherry, beautifully layered with complex nuances of espresso, graphite, and licorice.
PALATE	Medium to full-bodied with a lush, glossy, and fleshy texture. It delivers concentrated dark fruits alongside sweet toast and cocoa. Firm, dusty, and polished tannins balance out the lower-to-moderate acidity, leading into a long, silky, and extracted finish.
AGEING	16 months in new barrels (40%) and barrels of one previous wine (60%).
PAIRING	Pairs impeccably with hearty main courses like grilled lamb, braised bone-in ribeye, mushroom risotto, and aged cheeses.
RATINGS	94pts JEB DUNNUCK 93pts JAMESSUCKLING.COM 93pts Antonio Galloni vinous 4.1 ★★★★☆ VIVINO
ORDER CODE	FR0640

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