



Chateau Fontvieille *Second Wine*

Soil: Clay-limestone

Yield: 45 hl / ha

Grape variety: 80% Merlot & 20% Malbec

Area: 4 hectares

Production: 30,000 bottles

Average vine age: 30 - 35 years

Planting density: 5,000 vines/ha

Vineyard : The vines for this wine thrive in clay-limestone soil, giving our wine a unique identity.

Harvest: The harvest takes place at the end of summer, between September and October, when the grapes have reached optimal ripeness. The precise dates vary from year to year, reflecting the subtle interplay between viticultural expertise and the benevolent whims of nature.

Vinification: The vinification process begins with strict selection, followed by maceration for 25 to 30 days, with the temperature carefully maintained between 25 and 30°C.

Aging: 50% of the wine is aged in barrels for 8 months, and the remaining 50% in concrete tanks for 12 months to ensure thermal stability and avoid temperature shocks, with regular racking. The wines are then blended.

Tasting Note

Ruby color with slight brick-red hues. On the nose, it offers fresh notes of dried flowers and ripe fruits. The palate is balanced and smooth, with fruity aromas that are supported by a lovely structure, bringing a refreshing quality.

Aging Potential

10 years

Temperature

18°

**Alcohol by
Volume**

14°

