



PRODUCTA VIGNOBLES
talents durables

CHATEAU FONGIRAS

MEDOC



THE VINEYARD

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 3 to 4 weeks to provide a wine for ageing, rich in tannins. Malolactic fermentation then ageing in barrels for a minimum of 6 months.



GRAPE VARIETIES

60% Merlot, 40% Cabernet sauvignon



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Good intensity of colour. Nose of ripe fruit, pleasantly oaked with notes of vanilla, lightly grilled. The palate is full, with good volume. A great classic of the Médoc.



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13, avenue de la Résistance
33310 Lormont Cedex

Tél : +33 5 57 81 18 18
Fax : +33 5 56 81 22 12

producta@producta.com
www.producta.com