



Château Fontvieille 2016



Soil: Clay and limestone

Yield: 45 hl / ha

Grape variety: 80% Merlot and 20 % Malbec

Production: 30,000 bottles

Average vine age: 30 - 35 years

Planting density: 5000 vines / ha

Vineyard management: Simple & Double Guyot

Harvest: careful sorting table

Vinification: Maceration from 25 to 30 days
Temperature maintained between 25 and 30 °

Aging: In concrete vats to avoid thermal shock for 12 months with regular racking.

Tasting Note

Elegant fruity bouquet dominated by ripe red fruits, simple and it is ready from a young age. Intense color and scent, dominated by the fruit and its fleshy structure, and has a richness in flavors supported by a great freshness. Its evolution is marked by a lot of finesse.

Keep
5-10 years

Temperature
18 °

Alcohol by Volume
14. °



CHATEAU BEAULIEU