

CHÂTEAU FOMBRAUGE VINTAGE 2024



- Winter: mild and extremely wet



Spring: cool and still rainy



Summer: late arrival

Harvest from 27 Sept. to 11 Oct.

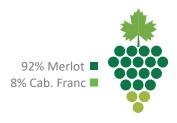
APPELLATION

AOC Saint-Emilion Grand Cru

SURFACE

59,9638 ha

GRAPE VARIETIES



SOIL TYPE

Clay-limestone, molasses of the Agenais and Fronsadais regions

DENSITY

6 000 vines per ha

AGE OF VINES 25 years



YIELD 26 hl/ha

BLEND



■ 90% Merlot ■ 10% Cab. Franc

AGEING



70% in barrels (1/2 of which is new oak)



30% in various containers (ceramic eggs, concrete, stainless steel)

BOTTLING

Spring 2026

TASTING



A lovely dark red colour with brilliant purple highlights.



Floral notes which lead to waves of red berries, eucalyptus, liquorice and mint to confer a remarkable freshness.



The attack is round, plush, complimented by a lovely persistence. A smooth and silky wine, with an elegant tannic structure.

OUR COMMITMENTS





