



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-Émilion Grand Cru

SURFACE
59,9638 ha

GRAPE VARIETIES

92% Merlot ■
8% Cab. Franc ■



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

