



Chateau Fonfroide Bordeaux Red



Varietal: 49% Merlot, 39% Cabernet Franc, 9% Cabernet Sauvignon, 3% Malbec

Elevation:

Practice: Sustainable

Dry Extract: gr / liter

Soil:

Appellation: AOC Bordeaux

Production: 20,000 cs

Alcohol %: 13

Residual Sugar: 3.5 gr / liter

Acidity: 3.9 gr / liter

ph:

Tasting Notes:

From vines situated in the heart of the Entre-Deux-Mers region, this wine is structured and firmly tannic. The tannins just avoid bitterness through the potential of the ripe black-currant fruits and acidity. It's a wine to age; drink from 2020.

Aging: Stainless Steel tank for 6-8 months then brief passage in oak (3-4 months).

Food Pairing: Brisket - Teriyaki beef – Hamburgers - Roast Lamb with Garlic & Rosemary - Rosemary Lamb Chops

Accolades



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