

CHATEAU DE FONTENILLE

BORDEAUX



Vines have been grown at Fontenille since the 13th century; a pilgrimage route protected by UNESCO, runs through the vineyards to the neighboring Abbaye de la Sauve Majeure, whose monks tended the vines for hundreds of years.

Stéphane Defraigne bought the property in 1989 and has gradually renovated the buildings, replanted and extended the vineyards. He owns 42 hectares of which 12 hectares are white wine varieties and 30 hectares are dedicated to red. Walking the vineyards with him, his passion for the Entre deux Mers region is evident (he is President of the local Syndicat). The gravel over clay, free draining soils of Fontenille and the high winds—Fontenille sits atop a ridge in the middle of the Entre deux Mers— keeps the grapes healthy and contribute to some of the purest wines that Bordeaux can produce.

Château de Fontenille is comprised of 121 acres (49 hectares) of vineyards; 42 acres (17 hectares) are planted with white varieties and 79 acres (32 hectares) with red. The average age of the vines is 17 years for the whites (Sauvignon Blanc, Sémillon, Muscadelle and Sauvignon Gris) and 20 years for the reds (Merlot, Cabernet Franc, and Cabernet Sauvignon). The soils are a mixture of clay, silica, and gravel.

The Red Bordeaux exhibits an unexpected depth. Fresh cassis aromas precede a spicy, complex palate aided by 50% barrel ageing (*Stéphane buys one year old barrels from Chateau Margaux to guarantee quality*); firm but fine tannins match the fruit on the finish.

With nearly 42 acres dedicated to Sauvignon Blanc, Sémillon, Muscadelle and Sauvignon Gris varieties, the history of this site is alive in the gravel and clay dominated soils that contribute to the purity of the Château de Fontenille Entre Deux Mers.



"The more you know about wine, the more you'll want to know about us."
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