



CHATEAU LA FONTAINE DE GENIN

Bordeaux

Grapes

50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon

Location :

Situated in Sainte Radegonde village, in Entre-2-Mers area.

Surface : 5 Ha **Soil :** clayey limestone

Vinification

Grapes are selected by plot and row depending variety and maturity then harvested both by hand and by machine then sorted and totally de-stalked. Then juice undergoes a traditional fermentation, left on lees for a long period of 25 up to 35 days, with regular pumping in small stainless steel vats, under temperature control process. Then wine is matured half in cement vats, half in oak barrel (the same than Bon Pasteur) for at least one year prior to bottling.

Chateau La Fontaine de Genin belongs to the same family for 3 generations. M. Benoit Prevot (40 years old) is the grandson of the first owner. He is also cellar master for all the own wine of Michel Rolland including all over the world famous Chateau. Fontenil (Fronsac) and Ch. Bon Pasteur (Pomerol).

Tasting : A lovely wine with a deep colour and bouquet of black fruits underlined by vanilla. The wine is fresh, well balanced with a good length.

Serving suggestions : This wine is excellent with meats, game and cheese. We suggest that the wine be drunk at an ambient temperature of 16° to 18° C.

