
Château Fombrauge 2014

CSPC# 811817

750mlx12

14.0% alc./vol.

Grape Variety

90% Merlot, 10% Cabernet Franc

Appellation

Saint Emilion

Classification

Grande Cru Classé in 2006

Website

<http://www.bernard-magrez.com/en/wines/chateau-fombrauge>

General Info

While wine making at Fombrauge dates back to the 15th century, the wines made back then, I can assure you, do not share any resemblance to the wines produced by the Bernard Magrez owned St. Emilion estate of Magrez Fombrauge today! The history of Magrez Fombrauge does not back nearly that far, in fact 2000 is the debut vintage for Magrez Fombrauge. Bernard Magrez purchased the Saint Emilion estate back in 1999.

One of the first moves Bernard Magrez made after buying Fombrauge was to hire the famous Bordeaux wine consultant, Michel Rolland. With a commitment from Michel Rolland, and the willingness, coupled with the ability to spend any amount of money to make the best wine possible at this Right Bank estate, they have done a lot with this unique terroir.

All vineyard management techniques is self-sustainable. At Chateau Magrez Fombrauge, horses are used to work the soil for the red wine grapes, exclusively. Chateau Magrez Fombrauge is a modern styled Bordeaux wine indeed. It is also powerful, deep, concentrated, rich and complex and in the top vintages, it demands 10-15 or maybe even 20 years to come around.

Vintage

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.

Vineyards

58 hectares.

89% Merlot, 8% Cabernet Franc, 2% Malbec, 1% Cabernet Sauvignon

Harvest

Parcel selection per terroir, grape variety and age of the vines. Selection inside the parcels thanks to relevant information on maturity and vine strength provided by the drone. Harvest in small crates. Picked between 2 and 20 October

Maturation

Sorting on a table before and after destemming by 20 qualified people. Vatting in small capacity wooden tanks (70 hectoliters) by gravity flow. Pre-fermentation maceration for 4-8 days at 8°C. Manual punching down. Maceration for 28-32 days for the Merlot, 26-28 days for the Cabernet. Aging for 18 months in 45% new oak barrels, 45% one-year-old barrels, 10% in state-of-the-art cement tanks.

Tasting Notes

Sight: Ruby red, with luster and clarity. Smell: Expressive nose of regular complexity, primary notes of red fruits, blackcurrants and cherry. Taste: Appealing, supple and light. The palate is characteristic of its balance: acidity and almost total absence of tannins enhance the impression of roundness. Attractive, elegant and fresh finish.

Serve with

Chateau Magrez Fombrauge is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.

Production

20,000 cases made

Serve with

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Cellaring

Drink 2018-2022

Scores/Awards **88 points** - James Molesworth, Wine Spectator - March 31, 2017
88-91 points - James Molesworth, Wine Spectator - Web Only 2015
89 points - Neal Martin, Wine Advocate Interim - March 31, 2017
89-91 points - Neal Martin, Wine Advocate #218 - April 29, 2015
92 points - James Suckling, Wine Spectator - February 2017
91-93 points - Roger Voss, Wine Enthusiast - April 2015
16.5 points - Jancis Robinson, JancisRobinson.com - March 28, 2015
16++ points - Julia Harding, JancisRobinson.com - March 12, 2015
16.25 (87) points - James Lawther, Decanter.com - April 2015
90-92 points - Jeff Leve, thewinecellarinsider.com - April 2015
90-92+ points - Jeremy Williams, winewordsandvideotape.com - March 2015
93 points - Antonio Galloni, Vinous - February 2017
91 points - Decanter World Wine Awards - January 2017
14 points - La Revue du Vin France (score only)
16 points - Vinum Wine Magazine (score only)
16 points - Bettane & Desseuve (score only)
16 points - Gault & Millau (score only)

Reviews *"This has a solid core of enticing raspberry, plum and blackberry pâte de fruit notes, underscored by singed tobacco and apple wood accents. Shows good energy through the finish despite the heft. Best from 2018 through 2022. 20,000 cases made."*

- JM, Wine Spectator

"Features a frankly toasty frame, with a warm cocoa note melding with the plum and black cherry fruit, turning soft and generous through the finish. A touch shy on tension but has appeal. Score range: 88-91"

- JM, Wine Spectator

"The 2014 Fombrauge continues to feel a little heady and alcoholic on the nose as it did from barrel and did not quite convey the delineation of its peers. The palate is actually better with plenty of sappy red berry fruit, the keen line of acidity countering what is a powerful and quite muscular Saint Emilion. If the aromatics just gain more nuance and terroir-expression, then this could evolve into a fine 2014 Right Bank, so afford it three or four years in the cellar."

- NM, Wine Advocate

"The Château Fombrauge 2014, a blend of 90% Merlot and 10% Cabernet Franc picked between 2 and 20 October, has a rich and rather alcoholic bouquet that feels smudged compared to its peers. The palate is sweet and chewy on the entry, powerful and burly with immense weight on the middle and finish. It is redeemed by a decent line of acidity that prevents any cloyingness on the finish, but I would like to see more character and personality in this Saint Emilion Grand Cru Classé. Tasted three times with consistent notes."

- NM, Wine Advocate

"Intense aromas of blueberries, blackberries and flowers follow through to a full to medium body, tight and chewy tannins and a long and flavorful finish. Tight and linear. Pretty polish to this. Drink in 2020."

- JS, JamesSuckling.com

"While there are some initial bitter chocolate extraction flavors, the main thrust of this wine shows rich plums and opulent fruitiness. It is a concentrated wine with a streak of acidity that gives it a delicious final lift. Barrel Sample: 91-93"

- RV, Wine Enthusiast

"Dark crimson. Rich palate entry with some roundness. This tastes a little more of winemaking than terroir, but the winemaking is good! Great texture and energy."

- JR, JancisRobinson.com

"89% Merlot, 8% Cabernet Franc, 2% Malbec [sic]. Very dark with inky core. Sweet vanilla-laced blackcurrant. Firm, savoury and with some char covering the fruit at the moment. Firm and dry and not trying to please but has refined texture and good length. (JH)"

- JH, JancisRobinson.com

Reviews *“Rich, ripe and modern. Plush fruit. Polished tannins and texture. Firm, dry, tight-knit finish.”*
- JL, Decanter.com

“Like a great night in Las Vegas, this wine is fleshy, flashy and fun. Round and supple in character and packed with fennel, cocoa and chocolate-coated black raspberries.”
- JL, thewinecellarinsider.com

“Deep and saturated colour; inky and sublimated but not jammy; plummy and black cherry purity; some liquorice and menthol tones too; ripe and attractive fruit; glossy bit also substantial; chew and tannin here on the finish that suggests complexity and longevity. Excellent. [89% Merlot, 8% Cabernet Franc, 2% Malbec, 1% Cabernet Sauvignon, 58ha]. Drink 2020-2030. Tasted blind Grand Cercle 29 March 2015. 90-92+”
- JW, winewordsandvideotape.com

“The 2014 Fombrauge is dark, sensual and inviting. Plum, black cherry, smoke, tobacco and cedar are some of the many notes that flesh out in the glass. Sumptuous and racy, the 2014 exudes finesse and nuance, but with plenty of the Magrez signature richness. Stylistically, the Fombrauge is a bit more finessed than the Magrez-Fombrauge, which is not a bad thing, as these wines are born with so much natural richness. Tasted three times”
- AG, Vinous
