Château Fombrauge 2016 CSPC# 811817 750mlx12

CSPC# 811817	750mlx12 14.5% alc./vol.	
Grape Variety Appellation Classification Website General Info	93% Merlot, 7% Cabernet Franc Saint Emilion Grande Cru Classé in 2006 http://www.bernard-magrez.com/en/wines/chateau-fombrauge While wine making at Fombrauge dates back to the 15th century, the wines m	
	back then, I can assure you, do not share any resemblance to the wines produ- 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 debut vintage for Magrez Fombrauge. Bernard Magrez purchased the Saint Er estate back in 1999. One of the first moves Bernard Magrez made after buying Fombrauge was to the famous Bordeaux wine consultant, Michel Rolland. With a commitment fr Michel Rolland, and the willingness, coupled with the ability to spend any amo of money to make the best wine possible at this Right Bank estate, they have 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, exclusiv Chateau Magrez Fombrauge is a modern styled Bordeaux wine indeed. It is als powerful, deep, concentrated, rich and complex and in the top vintages, it der 10-15 or maybe even 20 years to come around.	rely. so
Winemaker	Michel Rolland	and and the allowed
Vintage	The winter was mild and wet, causing the buds to sprout a week earlier than	A A A A A A A A A A A A A A A A A A A
, mage	expected. Early spring was cool and humid. In April, the excess water slowed to development of the grapes. Late May was the beginning of the flowering perio occurring rather late. From June 24-September 12, the summer was incredibly and defined by droughts. The clay-limestone soil performs well under these conditions. The grapes appeared on August 4th.	od, FOMBRAUGE
Vineyards	Picked from 30 September to the 22 October	Bernard Magrez
Harvest	Parcel selection per terroir, grape variety and age of the vines. Selection inside parcels thanks to relevant information on maturity and vine strength provided the drone. Harvest in small crates. Picked between 2 and 20 October	e the C S
Maturation	Sorting on a table before and after destemming by 20 qualified people. Vattin 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 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.	n 2 days
Tasting Notes	It's magnificent dark red colour with purple tears. Chateau Fombrauge 2016 renamouring fragrance of red fruits, and beautifully ripe tannins in the mouth. wine is well-balanced and has a fantastic length.	
Serve with	Chateau Magrez Fombrauge is best paired with all types of classic meat disher pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dish	
Production	24,583 cases made	
Cellaring	Drink 2022-2032	
Scores/Awards	 92 points - James Molesworth, Wine Spectator - March 31, 2019 87-90 points - James Molesworth, Wine Spectator - November 2017 92 points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2019 91-93 points - Neal Martin, Wine Advocate #230 - April 29, 2017 94 points - James Suckling, Jamessucking.com - February 2019 	8
	93-95 points - Roger Voss, Wine Enthusiast - April 2017	
	91 points - Jeff Leve, thewinecellarinsider.com - September 2019	
	91 points - Jeff Leve, thewinecellarinsider.com - May 2018	



Scores/Awards94 points - Antonio Galloni, Vinous - January 2019
91 points - Jeb Dunnuck MW - February 2019
94 points - Falstaff Magazine (score only) - May 2017
14.5 points - La Revue du Vin France (score only) - January 2019
16.5 points - Vinum Wine Magazine (score only) - June 2019
ReviewsReviews"Big and broad in feel, with a cocoa lacing from start to finish that weaves around dark fig and blackberry
preserve flavors. Roasted apple wood and tobacco notes score the finish, leaving a touch of woodsy grip

echoing." - JM, Wine Spectator

"A bit bulked-up in feel, with a warm cocoa frame around plum skin and warm currant confiture notes. More breadth than depth. Score Range: 87-90" - JM, Wine Spectator

"Medium garnet-purple colored, the 2016 Fombrauge sings of lively kirsch, baked black cherries and warm plums notes plus touches of potpourri, cigar box and garrigue. Medium to full-bodied, it fills the mouth with decadent red and black fruit preserves, structured by velvety tannins and finishing with fantastic length." - LPB, Wine Advocate

"The 2016 Fombrauge is a blend of 93% Merlot and 7% Cabernet Franc picked from 30 September to the 22 October, clearly more expressive on the nose compared to the 2016 Magrez-Fombrauge with attractive blackberry, raspberry coulis and cold stone aromas. The palate is medium-bodied with fine tannin, linear but fresh with a grippy, slightly tarry finish that lingers in the mouth. It needs to find a little more "lightness" in terms of personality rather than intensity, perhaps not take itself quite so seriously. But I still find much to enjoy here, and I look forward to tasting it in bottle. Tasted twice with consistent notes." - NM, Wine Advocate

"There's a very rich and powerful core of red-plum and mulberry aromas and flavors here, delivering an assertive and very shimmery, polished palate. Great tannin texture. Long and regal. Every bit as good as the 2015, but more lively in 2016. Try from 2023." - JS, JamesSuckling.com

"This is a perfumed wine, likely thanks to a dollop (7%) of Cabernet Franc. It has ripe fruit characters, pleasant richness and a firm structure." - RV, Wine Enthusiast

"Smoke, licorice, incense and ripe red fruits let you know you are in for a treat. The wine is round, spicy, lush, polished, sweet and silky, with a chocolate covered cherry and licorice finish. Drink this now, or age it for 5 years, drinking it over the following decade."

- JL, thewinecellarinsider.com

"Round, forward, soft, lush and polished in character, there is a sense freshness that keeps the wine on its feet, allowing the black cherry, cocoa, licorice, smoke and espresso filled wine to stand out in a crowd." - JL, thewinecellarinsider.com

"The 2016 Fombrauge has come together beautifully during its aging and is now a much more refined wine than it was from barrel. Sweet red berry fruit, mocha, espresso, mint, and floral notes all grace this exquisite, midweight Saint-Émilion. The 2016 is simply impeccable, not to mention incredibly delicious. There is not much more to it than that."

- AG, Vinous

"Leafy herbs, black fruits, and damp earth notes all emerge from the 2016 Château Fombrauge, which is aged 18 months in 45% new oak. Falling under the Bernard Magrez umbrella, it's a totally charming, forward, medium to full-bodied 2016 that has notable complexity, good (not great) mid-palate depth, no hard edges, and loads of character. Drink it over the coming 10-15 years or so."

- Jeb Dunnuck