

CHÂTEAU FONTAINE

SAUTERNES

Chateau Fontaine Sauternes is a small vineyard of 4 hectares in the commune of Fargues in the heart of the Sauternes appellation. It has been owned by Muriel and Jean-Noel Belloc since 2008. The vines are planted on a gravel outcropping with clay/limestone subsoil. This gravelly hillock was once the site of an ancient river bed millions of years ago. The vineyard is planted to 90% Semillon and 10% Sauvignon Blanc. The average age of the vines is 30 years old. The harvest takes place in successive tries or passages through the vineyard, assuring that only the over-ripe grapes touched by the botrytis cinerea are harvested. These grapes produce a fabulously rich must, which is then slowly fermented at a low temperature, resulting in a superb sweet wine. The wine is aged in barrique for 12 months before bottling.

Region: Bordeaux

Appellation: AOP Sauternes

Established: 2008

Owner: Muriel and Jean-Noel Belloc

Primary Winemaker: Jean-Noel Belloc

Soil: Gravel, Clay and Limestone

Farming Practices: Lutte Raisonnée

Grape Varieties: 90% Semillon, 5% Sauvignon Blanc, 5% Muscadelle

Age of Vines: 30 years old

Yield: approx. 15-18 hl/ha

Production: 10,000 bottles

Vinifications and Elevage: Manual harvest, a painstaking process of multiple passes through the vines is necessary to ensure picking each berry at just the right moment, when the *Botrytis Cinerea* fungus has established but before it destroys the fruit. Naturally sweet, the botrytis concentrates the flavors and the richness giving the wine a lush and honeyed character. Since botrytis naturally dehydrates the grapes, production is extremely small, less than half of a vineyard's normal yield. Grapes are pressed and the juice is fermented in stainless steel at 20°C followed by 12 months in French oak barrels.



2016 Château Fontaine Sauternes

Gold Medal – 2018 Concours Mondial des Féminales

Tasting Notes: Creamy and silky dessert wine with ripe peach, apricot flavours with bright balanced acidity. Chill and enjoy with creamy blue cheeses, paté foie gras and custard fruit flans.

