



2019

CHATEAU FOURNEY

SAINT EMILION GRAND CRU
BORDEAUX

THE STORY

The Vineyard of Château Fournay is planted on limestone and silicium soils. Since 1983 the producer has chosen to plant the vine with 5500 feet density per hectare. In 2 years they change their pruning method and work with the world champion of vine pruning (Michel Duclos) in order to elaborate a new process. The goal of this method is to keep control and help the vine to develop natural health defense. In this way, a less chemical treatment used, and on another side, we can see the development of several plants and insect varieties in the vineyard. Producer-only uses organic manures.



2016 vintage



2018 vintage

TASTING NOTES

The wine has an attractive, slightly earthy bouquet that opens nicely in the bottle, well defined, and full of charm. The palate is medium-bodied with fine tannin, quite classic in style with plenty of tobacco and smoke towards the structured finish.

WINEMAKING

The harvest takes place in a cement tank. All vat get an independent temperature control and a micro-oxygenation station. Selective picking is made with an optic system. Froze maceration during 3-4 weeks. Aging in the barrel for 12 months, 50% of 1 wine. We work to obtain the best balance in each vintage.

FOOD PAIRING

Perfect pairing with red meat, roast chicken and game. Going well also with dishes cooked in sauce & cheese.

GRAPE VARIETIES

- 70% Merlot
- 20% Cabernet Franc
- 10% Cabernet Sauvignon



Scan & watch a quick tour of the winery!