



CHATEAU FONREAUD LISTRAC-MEDOC

**MEMBRE DE L'UNION DES GRANDS CRUS DE BORDEAUX
CRU BOURGEOIS**

Château Fonréaud is well-known for its historic vineyard and the quality of its wines. Its name comes from a legend, and it enjoys a privileged location on the highest point in the Médoc.

Fonréaud, was formerly called Font-réaux, meaning “royal fountain”. A legend tells us that in the 12th century, the King of England (probably Henry II Plantagenet, the husband of Eleanor of Aquitaine) quenched his thirst from a spring he found on the grounds.

The chateau was built in 1855 by Henri Le Blanc de Mauvesin according to plans drawn by the architect Louis-Michel Garros. It will charm you by the elegance of its architecture.

Leo Chanfreau bought the estate in 1962. Today, Jean and Marie-Hélène Chanfreau are carrying his work.

Year after year the vineyard has been improved: the Cabernet Sauvignon produces a very intense wine, the hint of Petit Verdot adds spicy notes and intensify the fruity taste of the Merlot.

Thanks to a subtle blend of grape varieties, the terroir comes through beautifully in round wines with ripe tannin, fine structure that develops beautifully on the palate.

Owners	: Chanfreau Family
Surface area	: 32 hectares in a single block
Terroir	: Pyrenean gravel with a clay limestone subsoil
Grape varieties	: 53% Cabernet Sauvignon 43% Merlot 4% Petit Verdot
Vine Growing	:Vine care constantly ensures that a balance is maintained between the plant and its environment in view of achieving well-aired foliage and a regular load of grapes which gradually ripen in the sunshine. Depending on their nature, the parcels are ploughed or grassed over between the rows.
Vinification	: A strict selection of the parcels and the grapes takes place during the harvest. After a gentle crushing and destemming of the grapes, the must is put into small thermoregulated vats insuring that the fermentations are perfectly controlled, bringing out the expression, the richness and the nuances of each plot. The vatting period lasts 20 to 25 days depending on the vintage
Ageing	Maturing lasts around 12 months in merrian oak barrels