

LES VINS DE
SAINT-EMILION



Château Fonplégade

Saint-Emilion Grand Cru | ☆ Grand cru classé

 VISIT

 TASTING



— Vineyard



AREA

18 ha



SOIL TYPE

Clay-limestone soils



GRAPE VARIETIES

Merlot 90 %, Cabernet Franc 8 %



AVERAGE AGE OF THE VINES

35

— Winemaking



HARVEST

Manual



TYPES OF TANK

Drink, Concrete



AGEING

New barrels 50 %

Barrels 1 wine and more 30 %

Tanks 10 %

Other 10 %



ANNUAL AVERAGE PRODUCTION

50000 bottles

400 hectolitres

— Countries where the wine is sold

BELGIUM
ETATS-UNIS

FRANCE
ROYAUME-UNI

— Environmental certifications



AGRICULTURE BIOLOGIQUE



BODYVIN

As the vestiges of Roman furrows discovered on the property attest, the LongPlégade terroir has housed vines since the 2nd century. It was not until 1852 that the different plots were brought together to form the vineyard today. Acquired in 2004 by Denise and Stephen Adams, the castle Fonplégade, Grand Cru Classé de Saint-Emilion, has since experienced an unprecedented period of renewal. They worked tirelessly with their team to revitalize the vines, renovate the cellars, restore the castle and even rebuild the east tower that had burned during the war. Certified organic farming since 2013 and biodynamics since 2020, property has continued to improve its agricultural practices thanks to an approach favoring biodiversity and the global approach to agricultural exploitation. In this perspective and in order to continuously improve the quality of its wines, the estate not only welcomes vines, but also sheep, hens and bees.

Address

CHÂTEAU FONPLÉGADE
1, Fonplégade
33330 Saint-Emilion
Phone : 05 57 74 43 11
Fax : 05 57 74 44 67

Opening times

Monday, Tuesday, Wednesday, Thursday, Friday,
Saturday, Sunday
From 10:00 to 12:30 and from 13:30 to 17:00

Contact at the property

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1, Fonplégade
33330 Saint-Emilion
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