Château Fourney

Saint-Emilion Grand Cru



Vineyard

AREA
23 ha

SOIL TYPE
Clay-free soils

GRAPE VARIETIES
Merlot 80 %, Cabernet Franc 20 %

AVERAGE AGE OF THE VINES
35

Winemaking

HARVEST
Mechanical

TYPES OF TANK
Concrete

AGEING
Barrels 1 wine and more 50 %
New barrels 50 %

ANNUAL AVERAGE PRODUCTION
1035 hectolitres

Countries where the wine is sold

BELGIUM
CHINA
DENMARK
ETATS-UNIS
FRANCE
HONG-KONG
JAPAN
SWISS
GERMANY

Environmental certifications

HAUTE VALEUR ENVIRONNEMENTALE

Planted on a soil of silts and silicas on a limestone basement, the vineyard of Château Fourney is made up of 80 % Merlot, 20 % Cabernet Franc.Vines have an average age of 35.We have a size method that allows the vine to develop its natural defenses, resulting in a significant drop in treatments hitherto used.In addition, we note an important development of plant variety and insects in our vineyard.We only use organic fertilizers. Since 2019, the property has been certified HVE level 3, for its respect for the environment. Château Fourney is vinified in cement tanks coated with epoxy resin.Each of them has its own temperature control system and in parallel with its own micro-oxygenation station. Breeding in barrels for 12 months.We make sure to develop fruity, balanced and elegant wines with each vintage.

Adress

CHÂTEAU FOURNEY
CHATEAU FOURNEY
33330 SAINT PEY D'ARMENS
Phone : 05 57 56 10 20
Fax : 05 57 47 10 50

Opening times

January, February, March, April, May, June, July, August, September, October, November, December

Monday, Tuesday, Wednesday, Thursday, Friday
From 09:00 to 12:00 and from 14:00 to 17:30

Contact at the property

Beauchene Stéphane
CHATEAU FOURNEY
33330 SAINT PEY D'ARMENS
Phone : 05 57 56 10 20