Château de Fontenille,

Entre-Deux-Mers Blanc 2024

Entre-Deux-Mers, Bordeaux, France



Grape Varieties	**60% Sauvignon Blanc** **30% Muscadelle** **10% Sauvignon Gris**
Winemaker	**Stéphane Defraine**
Closure	**Natural Cork**
ABV	**12.5%**
Residual Sugar	**0.38g/L**
Acidity	**6.18g/L**
Wine pH	**3.49**
Bottle Sizes	**75cl**
Notes	**Certified Organic, Vegetarian, Vegan**

PRODUCER

Vines have been grown at Fontenille since the 13th century and a pilgrimage route, protected by UNESCO, runs through the vineyards to the neighbouring Abbaye de la Sauve Majeure, whose monks tended the vines for hundreds of years. Stéphane Defraine bought the property in 1989 and has gradually renovated the buildings and replanted and extended the vineyards. He now owns 42 hectares, of which 12 hectares are white wine varieties and 30 are red. The wines represent excellent value, with considerably more weight, interest and purity of fruit than other examples at this price.

VINEYARDS

The Fontenille vineyards produce some of the purest wines in Bordeaux, attributed to the free-draining soils made from gravel and clay, and the high winds that reduce the disease pressure. The vineyards are situated in the Entre-Deux-Mers region, between the Garonne and Dordogne rivers. The vines have an average age of 26 years.

VINTAGE

The 2024 growing season in Bordeaux opened with a mild, settled spring that encouraged smooth budburst and even flowering, while largely sparing the vines from significant frost risk. Early summer introduced intermittent rain and warm, humid spells that required careful vigilance against mildew, but most estates managed to stay ahead of pressure. From late July onward, the weather turned decisively more stable, bringing a stretch of warm, dry conditions that gradually intensified through August without tipping into severe heat stress. September delivered the ideal combination of sunny days and cool nights, allowing grapes to enjoy an ideal end to the ripening season.

VINIFICATION

A short pre-fermentation maceration took place for 24 hours to maximise flavour extraction from the skins. Fermentation followed at low temperatures (16 -18°C) in stainless steel tanks, lasting for seven days. The wine was left in contact with its fine lees for six months to give extra body and complexity to the blend.

TASTING NOTES

This wine is light gold in colour. The nose displays bright, precise aromas of citrus fruit, white peaches and white flowers. The palate is bright with fresh acidity and a vibrant citrus fruit character which culminates in a refreshing, lingering finish.