Château de Fontenille,

Cadillac Côtes de Bordeaux 2022

Cadillac Côtes de Bordeaux, Bordeaux, France



Grape Varieties	**50% Cabernet Sauvignon** **50% Merlot**
Winemaker	**Stéphane Defraine**
Closure	**Natural Cork**
ABV	**14.5%**
Residual Sugar	**0.43g/L**
Acidity	**4.74g/L**
Wine pH	**3.68**
Bottle Sizes	**75cl**
Notes	**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 grapes for the Cadillac Côtes de Bordeaux are grown on 15-year-old south to south-west facing vines, which benefit from maximum sun-exposure. The soils are made up mostly of gravel and stones, which have good drainage and heat-retention properties, ensuring the Cabernet Sauvignon can ripen fully. Since 2005, the emphasis at Château de Fontenille has been on working the soils rather than using chemicals for pest control, disease protection and weed killing.

VINTAGE

The 2022 growing season began with a mild, dry winter leading to early bud break, followed by a wet spring and rapid flowering in late May under warm, dry conditions. Despite intense summer heat and drought, the vines demonstrated exceptional resilience due to substantial 2021 water reserves, producing healthy grapes with excellent acidity-freshness balance. Red grape harvest ran from September 19th (Merlot) through October 12th (Cabernet Sauvignon), yielding grapes in perfect health though with reduced berry weight and lower overall yields.

VINIFICATION

Fermentation took place in stainless-steel tanks at a controlled temperature of 28°C. The wine was then transferred to oak barrels where it remained for 12 months before bottling and release.

TASTING NOTES

On the nose, the Cadillac Côtes de Bordeaux offers aromas of black cherry, bramble and sweet spice. The palate is elegant yet full-bodied, with lovely acidity and concentrated flavours, soft ripe tannins and a long, lifted finish.