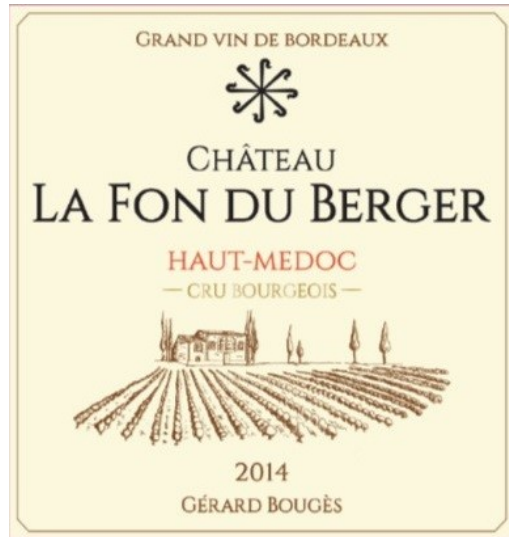


Château La Fon du Berger

Cru Bourgeois



VINTAGE	2014
REGION	Bordeaux
APPELLATION	Haut-Médoc Cru Bourgeois
VARIETAL	60% Cabernet Sauvignon 35% Merlot 5% Petit Verdot
ALCOHOL	13%
TERROIR	Gravels, sand
INFO	20 Ha (49.42 Acres) total vineyard 14 months aging in French oak barrels, 30% new Cru Bourgeois 2003 & 2013 Classification. New Label from 2014 Vintage.

Sustainable Agriculture Practices

About the Estate:

Located in Saint-Sauveur du Médoc, 3km west of Pauillac, between the estuary and the ocean, providing this ideal hot and humid climate and bright light for the vine's culture, Château LA FON du BERGER is a family estate handled by Gérard BOUGES since 1983.

He adapted the grapes varietals plantation with a predominant Cabernet-Sauvignon matching to his unique terroir of gravels, and high density, to reach natural low yields. From the short pruning of the vines to the bottling at the estate the estate is dedicated to the utmost care while respecting the tradition and using Sustainable Agriculture principles: no pesticides' use, green covering, leaves' removing and green harvesting. Once de-stemmed the harvest undergoes fermentation process in thermo regulated vinification.

Château LA FON du BERGER is by far one of our most constant and traditional Médoc wine, that we do promote and sell since 20 years in Europe and the US.

Constancy, and Tradition are the reflexion of a great terroir, when you can smell the gravels and harmony of each varietal, especially with the precious « touch » of Petit Verdot neighboring Pauillac.

Château La FON du BERGER is perfectly balanced; a generous Haut-Medoc with structure, but always keeping and delivering a so charming, tasty and mellow fresh fruitiness.

Tasting Notes:

What to start with!?!... So much and so attractive: Dark in color, soft, round and bright nose on spices, leather, lavender, dark fruits.... Deep and modern palate, round and rather powerful with the perfect oakiness' touches and harmony, round and spicy length.

Press Review:

Soon to come.