

# Château Jean Fonthenille

## Loupiac

*A good liquorous Loupiac, without excess, fruity and elegant.  
To taste as an aperitive, with foie gras, asian food, cheese and deserts.  
To serve between 4 and 8°C*

**LOCATION:** The estate, Clos Jean, is located on the slopes of the Garonne river, in the centre of the appellation Loupiac with a south/south-west orientation. The family Bord has been exploiting it for over 6 generations.

**VINEYARD AREA:** 20 hectares

**SOIL:** Clayey-gravelly soil and chalky subsoil.

**GRAPE VARIETALS:** Sémillon (80 %) Sauvignon (20 %)

**AVERAGE AGE OF THE VINES:** 37 years

**HARVESTING:** Hand-picking in successive sorting-out

**VINIFICATION:** The vinification is done with control of the temperatures, with a pneumatic press, and settling of the juice at low temperature.

**AGEING:** Ageing in vats with a light ageing in barrels

**PRODUCTION:** 106 000 bottles

