



VIGNOBLES ROBIN LAFUGIE
Saint-Emilion Grand Cru



CHATEAU BILLERON BOUQUEY « CALICE » *Saint-Emilion*

APPELLATION: SAINT-EMILION

SURFACE: 3 Hectares

GRAPE VARIETIES: 80% Merlot and 20% Cabernet Franc

MEDIUM AGE OF VINES: 20 years

SOIL: Sandy clay

DENSITY: 6000 plants per hectare

METHOD OF CULTIVATION: Pruning "Bordelaise" two branches, disbudding, grass growing between the rows, de-leafing

YIELD: 50 hl/ha

WINE MAKING: Plot selection and sorting of the harvest - alcoholic fermentation in cement vats

AGEING: 50% in cement vat and 50% in one year old French oak barrels

PRODUCTION: 20 000 Bottles

RESPONSIBLE: Dominique FUGIER

OENOLOGUE ADVISOR: Damien HOUX

TASTING NOTES: *Ruby red colour, the very expressive aromas of black cherry slightly toasted. Delicate and fresh, very expressive fruit taste. A very tasty wine which can be served from the aperitif to the dessert.*

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