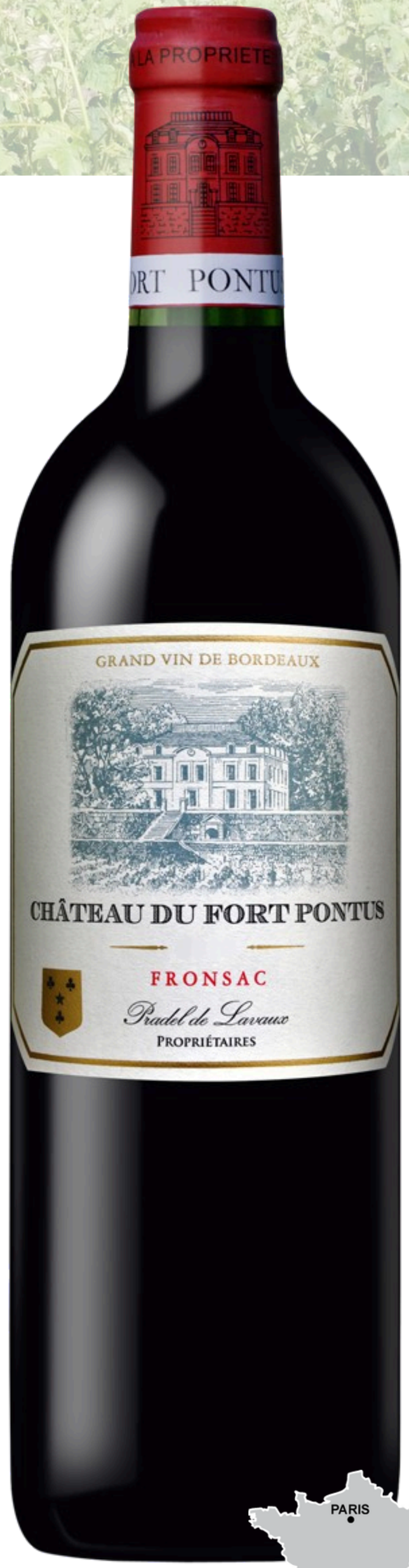
CHÂTEAU
DU FORT PONTUS

FRONSAC



HISTORY
Theimposing Château du Fort Pontus stands proudly overlooking the Fronsac appellation. For many centuries the exceptional terroir made Fronsac the wine of kings and the king of wines. The Pradel de Lavaux family has maintained this tradition of excellence, crafting a wine of superior pedigree which strikes a delicate balance between elegance and vivacity.

LOCATION
Fronsac

SOIL
Argilo-calcaire

AVERAGE AGE OF VINES
30 years

GRAPE VARIETIES
Merlot

HARVEST
Manual

VINIFICATION
Vinification

TASTING NOTES
Intense first nose, opening up to reveal subtle spicy aromas when swirled in the glass.
Opens with a hint of sweetness, which soon gives way to a smooth, warm mid-palate capped with the crisp, tannic finish so typical of Fronsac.

FOOD-WINE PAIRINGS
Grilled red meats, game birds,white meats, cheese.



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VIGNOBLES
Pradel de Lavaux

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