



CHATEAU PADARNAC

Pauillac



PRESENTATION

Château Padarnac is the second wine of Château Fonbadet, Médoc Cru Bourgeois. Château Fonbadet has its vineyards spreading over 20 hectares on deep gravel hilltops, where the vines grow deep with a natural drainage and an optimal sunshine. A great respect is brought to the vineyard, aged of 60 years or so, producing moderate yields with great quality.

To the north of the little village of Saint-Lambert, the Château Fonbadet vineyard boasts a choice location, amidst the most reputed estates of the Pauillac Appellation, Château Mouton Rothschild, Château Latour, Château Lynch Bages, Château Pichon Longueville Comtesse de Lalande and Château Pichon Baron de Longueville.

In the Middle Ages, the estate was part of the Château Latour estate and all the evidence dating back to that period shows that vines were planted very early on, but it is only after the French revolution that records show a structured vineyard at Château Fonbadet.

Winegrowing and winemaking

Natural drainage, sustainable viticulture. The grapes are hand picked and then severely selected on sorting-out tables. The vinification takes place in temperature controlled cement vats and the final blending is made in December. The wine is then aged for about 18 months in oak barrels.

TASTING

This wine shows a very ripe bouquet with opulent flavors of blackberry, plum and blueberry notes. The tannins are ripe and refined, the mouth feel is rich and velvety and quite lingering on the palate.

TECHNICAL INFORMATION

Soils : Well dissected deep Garonne gravel outcrops

Grape varieties:

60% Cabernet Sauvignon, 20% Merlot,
15% Cabernet Franc, 5 % Petit Verdot and Malbec

Yields : 50 hl/ha

Average age of the vines : 60 years old.

Density of planting : 10,000 vines / ha

Cultural methods :

Manual harvest with double selective sorting

Natural drainage ploughed soil

Médoc pruning technique (Double Guyot with short canes).

Plant health protection by controlled management

Vinification:

Total de-stemming, gentle crushing, temperature controlled concrete, epoxy-lined vats. Daily pumping-over during the alcoholic fermentation.

Malolactic fermentation done in vats.

Aging: 12 to 15 months aging using 10% new oak barrels.