

Château Fonréaud

Le Cygne

Bordeaux



Created at the beginning of the century by the Viscountess de Coulogne, the white wine vineyard of Château Fonréaud already produced a well-known dry white wine at that time.

Christened "Le Cygne" (the swan), the emblem of the family who built the château, it bore the name of a bird, like "Le Merle Blanc" (the white blackbird) of Château Clark and "La Mouette", (the seagull) of Château Lestage.

At the end of the 1950s, weather conditions and the economic crisis led to the disappearance of these white grapevines.

In 1989 we set about renewing with tradition and this little vineyard was brought back to life.

Sustainable viticulture: Terra Vitis

Soil type: The vines are planted on several different soil types : the Sauvignon and the Muscadelle on Pyrenees gravel, and the Semillon on clayey-limestone soil. Produced from the best plots of Château Fonréaud in Listrac-Médoc, this rare wine comes under the label "appellation Bordeaux blanc sec" simply because there is no "appellation Médoc blanc".

Area: 3 hectares

Wine Grape Varieties: 65 % Sauvignon, 20 % Semillon & 15 % Muscadelle

Vine growing: The vines are cultivated according to environmentally friendly growing practices, respecting both the plant and its environment.

Winemaking process: Le Cygne is produced with the greatest care:

- Handpicking with repeated passages through the rows, selecting only perfectly ripe grapes at each passage.
- Pressing of the whole bunches
- Fermenting and ageing in barrels of which 30 to 40% are new, depending on the vintage.

Ageing: The wine is matured on the fine lees with regular bâtonnage stirring to reveal all the complexity of the beautifully ripe grapes. Bottled just before the summer, the wine conserves over the years the freshness of the Muscadelle aromas, which soften the exuberance of the Sauvignon.

Ideal for a refreshing before-dinner drink, or with appetisers, sea-food or fish.
Recommended serving temperature 9 to 12°C.

