

# CHATEAU RENARD MONDESIR 2016

## Appellation Fronsac

### ~Background~

Château Renard Mondésir is located on the steep slopes of the La Rivière commune in Fronsac and owned and managed by Xavier Chassagnoux. The name “Renard,” which means fox in French, comes from the healthy population of foxes in the area. Vintners have been using stones from the hills to build homes and winemaking facilities for centuries: Château Renard Mondésir’s date from the mid 1700s. Foxes move into the holes left by the stones and extend their underground burrows all over the vineyards.

The Château is a star of the Fronsac region and is part of the “Fronsac Expression” club, which regroups all of the best Fronsac estates together. Mr. Chassagnoux lets his estate’s powerful terroir speak for itself. It has been producing wines of superb quality since 1990 and began using organic winemaking techniques in 1997; they will be certified organic in 2013. From 2020 Xavier’s daughter Laurence joined the estate, a new start for Château Renard Mondésir.

2020 also marks the year of our commitment to Organic Agriculture, recognized and certified.



Xavier Chassagnoux and his daughter Laurence

### ~ Viticulture ~

- **Varietal composition: 90% Merlot & 10% Cabernet Franc**
- Vineyard area: 3 hectares
- Terroir: Steep slopes of well-drained chalk-clay, siliceous-clay, and “Renard” sand.
- Average age of the vines: 30 years
- Planting density: 5,000 to 6,000 vines per hectare
- Yield: 40 hectoliters per hectare
- Cultivation: 100% elimination of base-buds on the vines and green harvest concentrate fruit. Grass is planted in alternating rows to oxygenate the soil, push vine roots deeper, and promote healthy microbiology in the soil.
- Manual harvest.

### ~ Tasting Notes ~

*A beautiful potential of ageing for this pure merlot with an intense ruby color and an exuberant nose mixing ripe black fruits, pepper and cocoa. The mouth is ample and powerful, structured by tight tannins and endowed with a beautiful gourmet finish. Patience.*

### ~ Winemaking ~

- Harvest: Manual sorting and 100% de-stemming. Grape selection by parcel.
- Winemaking process: Fermentation in epoxy-coated cement tanks. Vatting for 3-4 weeks. Pneumatic pressure extraction.
- Ageing: 1 year in French oak barrels, 35% new and 65% 1 year old. Filtered over soil prior to bottling.
- Blending: Individual parcel blending before ageing; second blending after barrel ageing.
- Average production: 15,000 bottles



### 91 Points.

A blend of 90% Merlot and 10% Cabernet Franc, this full-bodied, superripe wine is packed with generous, almost opulent fruit. Blackberry flavors along with acidity dominate, cushioning the tannins in their richness. Drink this wine from 2021.—Roger Voss

