



## CHÂTEAU LA FON DU BERGER HAUT MEDOC CRU BOURGEOIS 2012



The adventure began in 1983 when Gerard Bougès settled on the family land Fournas, in the municipality of Saint Sauveur. It is with passion, and determination that he bought and planted other plots to arrive in 1988 to produce his first vintage.

**VARIETY:** 60% Cabernet Sauvignon and 40% Merlot  
13% vol.

**LOCATION:** Haut Medoc

**SOIL:** Sandy and Gravels

**WINEMAKING:** Fermentation in stainless steel vats with a long maceration for of 4 weeks

**AGEING IN BARREL:** 16 months on oak barrels

**AGEING POTENTIAL IN BOTTLE:** 3-10 years

**COLOR:** Ruby red

**NOSE:** Dark berries, with cassis and black currant

**MOUTH:** Rich, opulent, full bodied palate with a long finish

**SERVICE:** Between 16 & 18°C.

**FOOD PARING:** Any red meat, poultry and cheese

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