



close to the Stars, close to the Earth...

Biodynamic wine created for the WWF

Caelestis

technical sheet

Wine

Château Fonroque 2009 Saint Emilion Grand Cru Classé

Certified AB (Agriculture Biologique): Wine made from grapes produced under organic farming, certified by Agrocert FR-BIO 07

Certified Biodyvin: Wine made from grapes controlled Bio-dynamic by Ecocert France SAS

Colour: a lovely, radiant deep red, with crushed-cherry coloured tinges.

Nose: The nose is generous, precise, with a rare elegance, floral notes, fruits but also truffle, black olive and mineral notes.

Palate: the wine is dense and rich. Perfectly well-balanced, it is very harmonious, with a velvety, refined and elegant texture. Its freshness is impressive; the starting is large and let express nice fruit aromas and mild tobacco. Tannins are melted and with a great refinement. Aromas and freshness have a long persistence on an extremely sophisticated finish. The wine is very pure, well-balanced and expresses really well the mineral aspect of the limestone "terroir".

Vine

Varietals: 85% Merlot, 15% Cabernet Franc

Average age of the vines: 35 years

Soils: Limestone on the plateau / clay-limestone on the hillside

Location: On the north-west outskirts of the village of Saint-Emilion,

GPS Latitude: N 44 54.265 - Longitude: W 0 09.606

Packaging

Bottle: 'Bordelaise domaine 77', weight approx. 543 Gr

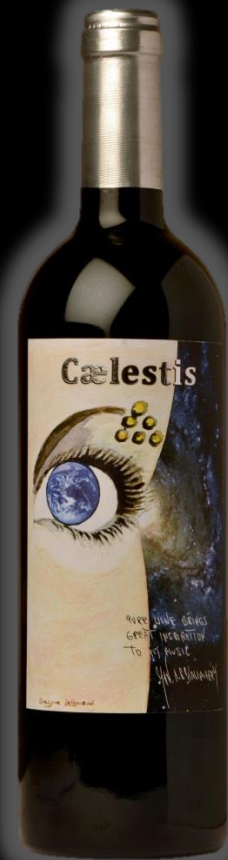
Bottle closure: Natural Cork

Cap: Recyclable aluminium, graciously offered by 'Amcor'

Labels and Logo: ecological paper 'Bagasse' made from sugar cane waste, mixed with flax and hemp, graciously given by 'Zuber Rieder'

Printing ink: Certified from plant origin

Printing kindly provided by LIS33 under 'Imprim'Vert' - Environmental specifications for printers



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Alcohol abuse is dangerous to your health. Drink in moderation. Consume responsibly.
Prohibited to pregnant women and persons not having legal age* (*ex. less than 18 years of age).