



TECHNICAL SHEET

CLOS DU ROY Fronsac

Fronsac vine estates stretch on hillsides overlooking the confluence of the Isle and the Dordogne rivers, this terroir of the Bordeaux area has been renowned from more than three centuries.

The Clos du Roy is a family owned 22-hectare wine estate whose wines fully express the richness and the complexity of the greatest Fronsac vines.

The Clos du Roy is naturally strong and prone to ageing, its winemaking process is lead by a constant care for balance and delicacy.

THE ESTATE

Appellation	Fronsac
Location	Village of Saillans, 35 km North-East Bordeaux
Surface area	22 hectares
Ground	Along the coasts and on calcareous clay plateaus, with a dominant proportion of clay
Grape variety	90% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon
Average age of the vines	25 year-old
Density of plantation	Between 5050 and 6000 vines/ha
Vine growing	Natural sodding of the vines and mechanical work under each vine. Integrated protection of the vineyard (Optimus system).

WINEMAKING & AGEING

Winemaking	Fermentation in stainless steel tanks at controlled temperature Soft crushing (small vertical press) Malolactic fermentations in tanks
Ageing	During 12 months in French oak barrels of which a third new.
Conditioning	Bottling after 20 months Non labeled bottles are kept in 600-bottle boxes Bottles are labeled and packed on an expedition basis in order to respect each market's constraint
Yearly production	50 000 bottles