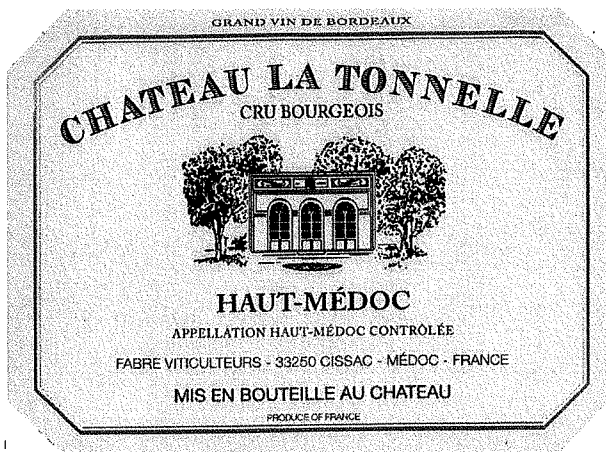
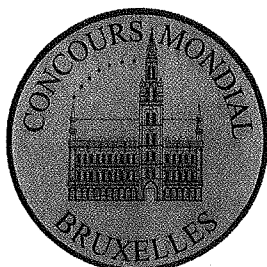


DOMAINES FABRE



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Château LA TONNELLE, AOC Haut-Médoc CRU BOURGEOIS CLASSEMENT 2003

The vineyard of CHATEAU LA TONNELLE was formerly included in the very famous property of Picourneau. In 1850, "FERET" mentions this renowned Growth which became a Cru Bourgeois in 1875. It now belongs to the FABRE family. The vineyard is planted onto the hilltops of the Vertheuil village, some 8 kilometers West of Saint-Estèphe.

- GEOLOGY AND SOIL** : The roots of the vines are able to penetrate deep into the excellent gravelly soil and subsoil which give the tannic and perfumed style that is typical of the Haut-Médoc wines.
- SIZE OF ESTATE** : 50 acres.
- GRAPE-VARIETIES** : 70 % Cabernet Sauvignon, 26 % Merlot Noir, 4 % Petit Verdot.
Average age of the plants : 25 years, with some old vinestocks of 40 years.
- VINIFICATION** : Traditional methods. Long maceration (3 to 4 weeks), double daily pumping-over and temperature control. The wine is matured in oak casks for one year approximately before being Château bottled.
- THE WINE** : Smooth and fruity Château LA TONNELLE is very pleasant to drink soon. Behind a fruity flavour, the delicate oaky taste is very nice. In a good cellar, it will be a bottle which can age a long time.
- SERVE WITH** : Poultry, roast meat, cheese. Serve at : 16-18°.

Decanter
FINE WINE
ENCOUNTER



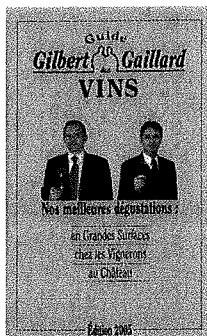
PRESS BOOK : HACHETTE, DUSSERT-GERBER,
DECANTER Vintage 2000 : Recommended ***

GUIDE GILBERT & GAILLARD : **82/100 Château LA TONNELLE 2001** : "Bright red, medium concentration. Ripe nose with blackcurrant notes and liquorice. Well-matured, homogeneous on the palate with typical aromatic extracts".

WEINWIRTSCHAFT : **14,5/20 Château LA TONNELLE 2002** : " Ripe and fruity with notes of green pepper. Medium bodied and balanced with spicy aftertaste".

TASTING NOTES : **Château LA TONNELLE 2002, AOC Haut-Médoc, Cru Bourgeois** : Very deep colour. Delicate strawberry nose with blackcurrant and spices. Fleshy with a lot of supple tanins. Long and pleasant aftertaste.

TASTING NOTES : **Château LA TONNELLE 2003, AOC Haut-Médoc, Cru Bourgeois** : Firm colour. Smells of ripe red fruits with floral hints and soft spices. Very smooth on the palate with a great finish. Need to be decanted before serving.





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Château FONSECHE

Appellation Haut-Médoc Contrôlée

FABRE Family, Owner

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CHATEAU FONSECHE is produced out of the young vineyards of the property.

GEOLOGY AND SOILS : Half of the land has chalky soils, the other half has gravelly soils. Alkaline subsoil in both cases.

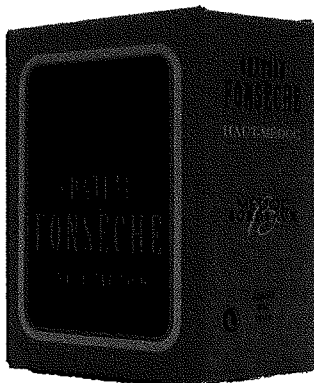
VARIETIES : 50 % Cabernet-Sauvignon ; 50 % Merlot Noir.

PRODUCTION : 3000 cases a year.

VINIFICATION : Our modern cellar allows the wine to be made under excellent conditions : temperatures-controlled fermentation, stainless steel vats....

THE WINE : With its glistening color and elegant bouquet, Château FONSECHE, Haut-Médoc has a smooth and feminine character. Its fresh and fruity aroma is due to the young vineyards.

TASTING : In order to fully appreciate our wines, it is recommended to raise them to room temperature before drinking and uncork 3 to 4 hours before being served. They accompany more especially lamb, red meat, poultry.



AVAILABLE IN BAG IN BOX 3 LITERS

VERY GOOD VALUE FOR MONEY

NO WASTE OF WINE EVEN AFTER SEVERAL WEEKS OPENING,

PROFIT MARGIN WARRANTED

1 BAG IN BOX 3 LITERS = 4 BOTTLES



Château LAMOTHE-CISSAC : a wine that is extremely pleasant, rich, deep in colour, and features an elegant bouquet and a fine flavour that is full of charm and breeding. Enjoy it with all the richest meats, poultry and with all mild cheeses.

The estate : 33 Hectares, approximately 82,5 acres.

The vineyard : 73 % Cabernet Sauvignon, 2 % Cabernet Franc, 20 % Merlot, 5 % Petit Verdot.

The average age of the vines : 30 years.

The wine : The wine is vinified traditionally but in a modern cellar. It is aged in oak casks (20 % of new barrels every year) and bottled, always at the Château, after fining and light filtration.



PRESS BOOK : Château LAMOTHE-CISSAC is recommended by many wine guides : *Hachette, Gault & Millau, Gilbert & Gaillard, La Revue des Vins de France, Tastings LA REVUE DU VIN DE FRANCE*

BORDEAUX NEW YORK N° 6 / 2005 :

Château LAMOTHE-CISSAC 2002 "Ruby colour, full body, bell pepper, cinamon, plums" ; "interesting nose, both floral with berry, big flavor full of black fruit and tannin, needs food" ; "nice color... cassis, plum, medium body, well balanced, good with food".

LE POINT, SEPTEMBER 2005 :

Château LAMOTHE-CISSAC 2003 :

"Chocolate, Liquorice and violet notes, tender and soft on the palate, beautiful fruit, well vinified vintage, pleasant and refreshing finish."

WEIN-PLUS.COM 2007 :

Château LAMOTHE-CISSAC 2003 :

"Ripe red and black berries on the nose, spicy roasted notes. Clean, straightforward fruit on the palate".

DECANTER :

Château LAMOTHE-CISSAC 2003 : Recommended ***

"Forward lifted notes of fruit and spice. Full flavoured, luscious and rounded"

Château LAMOTHE-CISSAC 2004 : Highly Recommended ****

Tasting comments :

Château LAMOTHE-CISSAC 2004 "Young wine with an impressive depth of fruit and good toasted oak, fragrant and finely concentrated whereas full bodied."



Decanter
FINE WINE
ENCOUNTER



MEDALS :

CONCOURS REGIONAL DES VINS D'AQUITAINE :

LAMOTHE-CISSAC 2000 : Silver Medal

LAMOTHE-CISSAC 2003 : Bronze Medal

LAMOTHE-CISSAC 2005 : Silver Medal

CONCOURS GENERAL DE PARIS :

Château LAMOTHE-CISSAC 2003 : Silver Medal

Château LAMOTHE-CISSAC 2005 : Gold Medal

