



SAINT-ÉMILION • POMEROL • FRONSAC

# hand book

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# Opening

Designed to accompany you as you go exploring, this hand book contains essential information to help you get to know the Saint-Émilion - Pomerol - Fronsac and their ten winemaking appellations.

Here you'll find information on:

- the region's natural wonders and rich history,
- an introduction to the passion and hard work of their winemakers,
- and a few handy practical tips.

Happy wine tasting!

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# The region

SAINT-ÉMILION • POMEROL • FRONSAC



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« The wines of Saint-Émilion - Pomerol - Fronsac  
are amongst the most renowned in the world. »

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# The world famous right bank

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## TEN LEGENDARY APPELLATIONS

The Saint-Émilion – Pomerol – Fronsac region is divided into ten winemaking appellations, including some of France's most prestigious. The names alone are enough to conjure up images of elegance and indulgence: Saint-Émilion, Saint-Émilion Grand Cru, Lussac Saint-Émilion, Puisseguin Saint-Émilion, Montagne Saint-Émilion, Saint-Georges Saint-Émilion, Pomerol, Lalande de Pomerol, Fronsac and Canon Fronsac.

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## SOME OF THE FINEST RED WINES

Situated on the right bank of the river Dordogne, 40 km North-East of Bordeaux, the region of Saint-Émilion – Pomerol – Fronsac is home to some 1.318 winemakers (2012 census) producing superb red wines on *terroirs* which are both rich and varied, with vines planted on over 12.340 hectares.

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## AN INTERNATIONAL REPUTATION

Every year, 40% of the 537.000 hl of wine produced in the region (2011-2012 figures from the CIVB) goes to the export market. Whilst it has always been popular in European countries (first and foremost Belgium and the United Kingdom), Japan and the United States, other emerging countries can now be added to the list; in particular, China, whose share of the export market continues to grow.



# A natural heritage of incredible richness

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Remarkable soils, perfectly-adapted and highly expressive grape varieties narrowed down by centuries of experimentation, blessing of exceptional vintages... such are the treasures inherited by each new generation of winemakers in the magic triangle which lies between Saint-Émilion - Pomerol - Fronsac.

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« An incredible range of *terroirs* unfolds  
appellation after appellation,  
from chateau to chateau. »



# The magical diversity of the *terroirs*

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## THE *TERROIR*: A CRUCIAL CONCEPT

A fundamental aspect of Bordeaux's winemaking identity, the notion of *terroir* embraces the unique combination of soil, climate and landscape. It is the *terroir* which determines a wine's principal character traits. In Saint-Émilion - Pomerol - Fronsac, the gently undulating landscapes, alternating between flat areas and hillsides, combine with a very favourable microclimate and a great geological diversity.

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## MICROCLIMATE IN THE BORDEAUX AREA

In addition to the temperate oceanic conditions so typical of the Bordeaux area, the climate in the Saint-Émilion - Pomerol - Fronsac region is tempered by more pronounced continental conditions, tempered by the presence of two rivers, the Isle and the Dordogne. The mild (and generally dry) winters, the hot summers and the long, warm autumns allow the grapes to mature slowly, giving those subtle aromas time to blossom.

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## THE MULTIPLE SOIL COMBINATIONS

The unusual geology of the Saint-Émilion - Pomerol - Fronsac area enhances the richness and complexity of the wines. With various types of limestone, clay, gravel and sand blended together in an infinite array of combinations, the soils here vary enormously - sometimes within the same estate.



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« Centuries of experimentation have identified three grape varieties which are perfectly adapted to the *terroirs* of the region: Merlot, Cabernet Franc and Cabernet Sauvignon. »

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# The homeland of Merlot

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## THE HOLY TRINITY OF GRAPE VARIETIES

The wines of Saint-Émilion – Pomerol – Fronsac are a blend of three grape varieties: Merlot, Cabernet Franc and Cabernet Sauvignon. The exact proportion of each varies greatly between different *terroirs*, appellations and chateaux.

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## FRUITY MERLOT

Accounting for 80% of the vines planted in Pomerol, 65-80% in Saint-Émilion and 80% in Fronsac, Merlot is easily the most prevalent variety. Merlot gives the wines their brilliant ruby-red colour, with wonderful aromatic complexity dominated by intense, ripe red and black fruit aromas, as well as providing a sense of suppleness, fullness and silky texture on the palate. Merlot helps make wines which can be enjoyed in their youth, and goes well with a huge array of dishes.

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## THE TANNINS OF CABERNET FRANC

Cabernet Franc, or Bouchet, accounts for 20-30% of all vines planted in the region. Cabernet Franc is more commonly planted in chalky soils or warmer soils containing sand and gravel. This variety is prized for its perfect aromatic finesse, wonderful freshness on the palate and a tannic structure which is perfect for ageing.

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## THE SPICINESS OF CABERNET SAUVIGNON

In certain *terroirs*, Cabernet Sauvignon accounts for up to 10% of the planted vines. This variety is particularly adapted to warm and dry, gravel/sand, or clay-limestone soils, which are well-exposed. Its presence in the blend introduces spicy notes, complexity and a tannic richness which is perfect for long ageing.



# Innovation as tradition

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History has indelibly marked the identity of the Saint-Émilion - Pomerol - Fronsac region, instilling an obsession with excellence, shaping the close relationship that winegrowers have with nature and inspiring a strong commitment to innovation.

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« Over thousands years of history,  
the region has survived crises, wars and epidemics  
to emerge stronger than ever. »



# A strong identity rooted in history

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## ROMAN BEGINNINGS

The history of wine in Saint-Émilion – Pomerol – Fronsac began in the first century before Christ, with the Roman colonisation. After the collapse of the empire, monastic Orders – often drawn to the region by its position on the Santiago de Compostela pilgrimage route – developed the vineyards and were responsible for the prosperity of the city of Saint-Émilion.

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## ELEANOR AND INTERNATIONAL TRADE

In 1152, the marriage of Eleanor of Aquitaine and Henry Plantagenet made the South-West of France a dominion of the King of England. This English presence had significant consequences for the region, leading to the creation of the Saint-Émilion's Jurade and laying the foundations for the centuries of success enjoyed by the wines of Saint-Émilion – Pomerol – Fronsac across the Channel.

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## THE *CRU*, A PRODUCT OF THE ENLIGHTENMENT

After the Wars of Religion, Northern Europe's consumption levels and orders continued to grow. The total planted surface area soon doubled. In the eighteenth century, the arrival of a new generation of land-owners influenced by the progressive ideas of the Enlightenment led to the emergence of wines of superior elegance: the notion of the *Cru*, or individual estate, was born.

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## SOLIDARITY AND INNOVATION

The end of the 19th century was marked by the phylloxera crisis, a blight which had a devastating effect on French vineyards. The region reacted by creating the first Winegrowing Association in France, founded in Saint-Émilion in 1884. Pomerol followed suit in 1900. This sense of solidarity and innovation, which resulted in the creation of the 1955 classification, has helped to cement the region's reputation as one of the most prestigious names in the wine world.





# Craftsmen working in harmony with nature

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## A RELIC FROM THE MIDDLE AGES

Small (less than ten hectares) and family-run. This is, in short, the typical portrait of a wine-growing estate in Saint-Émilion – Pomerol – Fronsac. Directly descended from landholding and economic structures established in the Middle Ages, this extreme dividing up of vineyards has beneficial effects for the environment and the quality of wine.

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## A THOROUGH KNOWLEDGE OF WINEGROWING

As both wine-growers and wine-makers, estate owners in Saint-Émilion – Pomerol – Fronsac region spend most of their time in the vineyards. Their thorough knowledge of the environment allows them to make the right decisions at the right moments all year around, tailoring their work in response to variations in the climate and the resulting sun exposure. Guyot pruning, thinning out, harvest dates; every single step of the process is conducted with the utmost care and attention to detail. The aim is always to maximise the quality and maturity of the grapes.

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## THE ECOLOGICAL BENEFITS OF THIS MADE-TO-MEASURE APPROACH

Thanks to techniques like grassing over, winegrowers can control the yields of their vines. The greater a winegrower's knowledge and reactivity, the less phyto-sanitary products are required. The idea is to restrict the use of such products, to the point where they are no longer even needed. In the wineries, the very latest in vat and vinification technology is combined with the great traditional process of barrel ageing.

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« By adapting their work to the whims of nature year on year, winegrowers prove that wine is anything but a standardised product. »

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# Cutting-edge tools and research

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## VINEYARDS, WAREHOUSES AND LABS: INNOVATION IS EVERYWHERE

Saint-Émilion - Pomerol - Fronsac is a world-renowned centre of innovation and experimentation. This innovation brings together wine-growers with researchers and oenologists from the *Institut des Sciences de la Vigne et du Vin* (the Institute for Vine and Wine Sciences), situated near Bordeaux. Several laboratories, as well as the Viticultural School in Libourne-Montagne, are involved in cross-disciplinary research concerning all aspects of grape-growing and vinification, as well as marketing.

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## CUTTING-EDGE TOOLS

In the past few decades, numerous advanced tools, techniques and technologies have also been designed, tested and developed in the vineyards or wineries of our region. For example, vineyards were fitted with a pollen sensor in 1987. The 1990s bore witness to the rise of new techniques like micro-oxygenation. In the 2000s, traditional pumping systems were replaced by gravity-powered transportation of grapes after harvesting. As always, the wine-growers of Saint-Émilion - Pomerol - Fronsac remain on the lookout for the next innovations to test and develop.

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## COOPERATIVE ORGANISATIONS

The history of the region is marked by the role of professional organisations, such as wine-growing syndicates. These associations have helped the region to overcome serious crises like the phylloxera crisis, as well as encouraging innovation, technological monitoring and training.

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« In tune with nature, wine-growers are also on the lookout for the latest innovation which might further improve the quality of their wine. »

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## Tasting time

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Serving and drinking wine, finding the perfect match from amongst a diverse panorama of culinary creations, sharing this experience with others; we leave this tasks to the ever-growing number of connoisseurs all over the world who cherish the wines of Saint-Émilion - Pomerol - Fronsac. And it's a responsibility they relish.

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« 16-18 degrees is the ideal temperature range to serve wines from Saint-Émilion - Pomerol - Fronsac. »



# Some advice on serving wines

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## THE DELICATE ART OF OPENING A BOTTLE

It starts with cutting the top. So as to avoid contaminating the wine with impurities, it should be cut underneath the ring. Next, the cork needs to be dealt with. The older or more damaged it is, the more care should be taken over it. A two-pronged corkscrew can be useful in risky situations.

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## TO DECANT OR NOT TO DECANT?

In addition to the obvious aesthetic reasons, decanting the wines of Saint-Émilion - Pomerol - Fronsac is particularly recommended in two cases: for wines which are less than five years old, whose tannic structure might otherwise overpower the aromas, and wines which are over ten years old which have some sediment - a natural consequence of ageing.

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## SELECT AND FILL YOUR GLASS

For a good tasting experience, the glass must be transparent, clear and dry. Always fill the glass to a third of its total capacity. 'Tulip' style wine glasses are the best-suited to Saint-Émilion - Pomerol - Fronsac wines. The curve creates an oxidation surface, allowing aromas to be released, and the high sides and narrow opening help these aromas circulate without evaporating away.

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## STORING WINE PROPERLY

For optimised storing and ageing, bottles should be laid down in a place with a slight supply of fresh air, free from unpleasant aromas and in total darkness. The temperature and humidity should be consistent and be at around 13° and 75%, respectively.



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« Chinese, Creole, Indian...  
with the wines of  
Saint-Émilion – Pomerol – Fronsac,  
the possibilities for innovative food-wine  
pairings are endless! »

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# Food and wine pairing

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## CHECK THE VINTAGE

Generally speaking, young wines go well with powerful tastes, spicy recipes and dishes with rich sauces. Older wines go better with fish, poultry and delicate flavours.

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## GONE FISHING

Certain freshwater fish go very well with red wine. Red wine can be enjoyed with certain dishes with sauces; a Bordeaux-style lamprey with a glass of Puisseguin Saint-Émilion, for example. This is also true for fish cooked in the oven, or pan-fried with butter.

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## THE BUTCHER AND THE HUNTER

When thinking about pairing wine and meat, we need to consider the different categories of meat. Feathered game meat, white meat, poultry and grilled meats, on the one hand: perfect with a Montagne Saint-Émilion, a Lussac Saint-Émilion or a Canon Fronsac. Furred game meat, red meats, roasted meat or meats served with a sauce, on the other hand: ideal with a Lalande de Pomerol.

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## BRIE, MANCHEGO OR FOURME?

Cheeses call for yet more distinctions: while a Saint-Georges Saint-Émilion or a Pomerol may go well with almost anything, hard-rind cheeses are more suited to a Saint-Émilion, while elegant soft cheeses are best paired with a good Lalande de Pomerol. And blue cheeses are absolutely superb with a bottle of Fronsac.

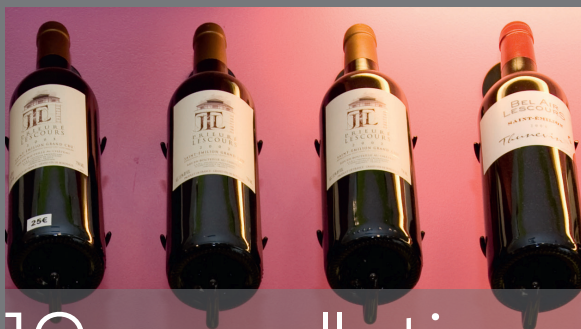
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## DESSERTS CHOICES

Wines from Saint-Émilion – Pomerol – Fronsac are also great with a variety of desserts, particularly those incorporating red fruits, dark berries or chocolate.







# 10 appellations

SAINT-ÉMILION • POMEROL • FRONSAC





# Saint-Émilion and Saint-Émilion Grand Cru



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## Saint-Émilion Wine Council

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## OVERLAPPING TALENTS

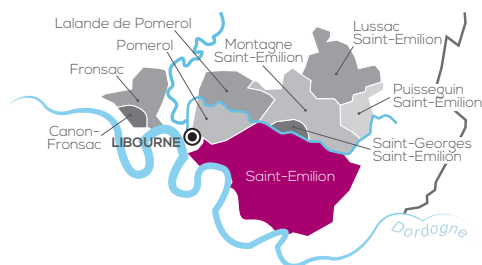
The Saint-Émilion and Saint-Émilion Grand Cru appellations cover the same geographical area, including vineyards spread across nine distinct villages whose names are music to the ears: Saint-Émilion of course, the epicentre of the region since the winemaking monks first arrived here in the eighth century, but also Saint-Christophe des Bardes, Saint-Etienne de Lisse, Saint-Hippolyte, Saint-Laurent des Combes, Saint-Pey d'Armens, Saint-Sulpice de Faleyrens, Vignonet and Libourne.

## VARIATIONS ON A THEME

The fractures and other geological quirks of the limestone plateau which lies beneath the medieval village have given rise to three key geological variations which define the specific characteristics of these *terroirs*: a vast terrace of silt-clay gravel soils stretches out towards Libourne, the hills and valleys are composed predominantly of clay-limestone soils and the soils nearest the Dordogne contain more sand and gravel.

## HARMONY, FINESSE AND GENEROSITY

A resplendent purple robe, a broad palette of subtle aromas, superb harmony and generosity on the palate... these are the unmistakable hallmarks of a fine Saint-Émilion.



### KEY FIGURES

Planted surface area (2012 census): 5.400 ha

Average production: 228.000 hl  
(Average over the past five years)

Percentage of red wine production falling under the Bordeaux AOC: 5%

Number of winemakers: 678 (2012 census)

Average size of estates: 8 ha



# Saint-Émilion et Saint-É

A long-standing tradition

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## QUALITY CONTROL, SINCE THE MIDDLE AGES

On July 8th 1199, the Charte de Falaise signed by King John of England ratified the administrative independence of Saint-Émilion, then still under English domination. The charter established the Jurade, a guild charged with monitoring the winemakers and the quality of the wines they produced. Dissolved during the French Revolution, the Jurade was eventually revived in 1948. The Saint-Émilion's Jurade today brings together an international community of wine lovers and professionals.

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## COOPERATIVES AND PIONEERING PRODUCERS' SYNDICATES

Following the example of the Jurade, throughout history Saint-Émilion has pioneered various forms of collective organisation to help the region pull through various crises and continue its development. In 1884, as the region struggled to recover from the phylloxera blight, Saint-Émilion became home to France's first winemaking syndicate. The syndicate was closely involved in the creation of the Committee for Appellations of Origin (which would later become the INAO), as well as the first cooperative winery in the Bordeaux region.

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## THE SAINT-ÉMILION WINE COUNCIL

In 2007, the Saint-Émilion Winemakers' Syndicate joined forces with its counterparts in Lussac Saint-Émilion and Puisseguin Saint-Émilion to form the Saint-Émilion Wine Council. The Council's job is to promote these four appellations, in a global market which is constantly expanding.





# million Grand Cru

An exceptional classification

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## REVISED EVERY TEN YEARS

In 1954, the Saint-Émilion Winemakers' Syndicate decided to divide the finest estates of the Saint-Émilion appellation into three categories: Grands Crus Classés and Premier Grands Crus Classés A and B. Instead of creating a permanent, immobile ranking system like in the Médoc, the Saint-Émilion classification is revised once every ten years. This initiative was spearheaded by the region's winemakers, who must submit an application to the INAO in order to be considered for admission. A formidable tool for recognising and reinforcing the quality of our estates, winemakers cannot afford to let standards drop for a moment if they wish to get in to the classification, and stay there.

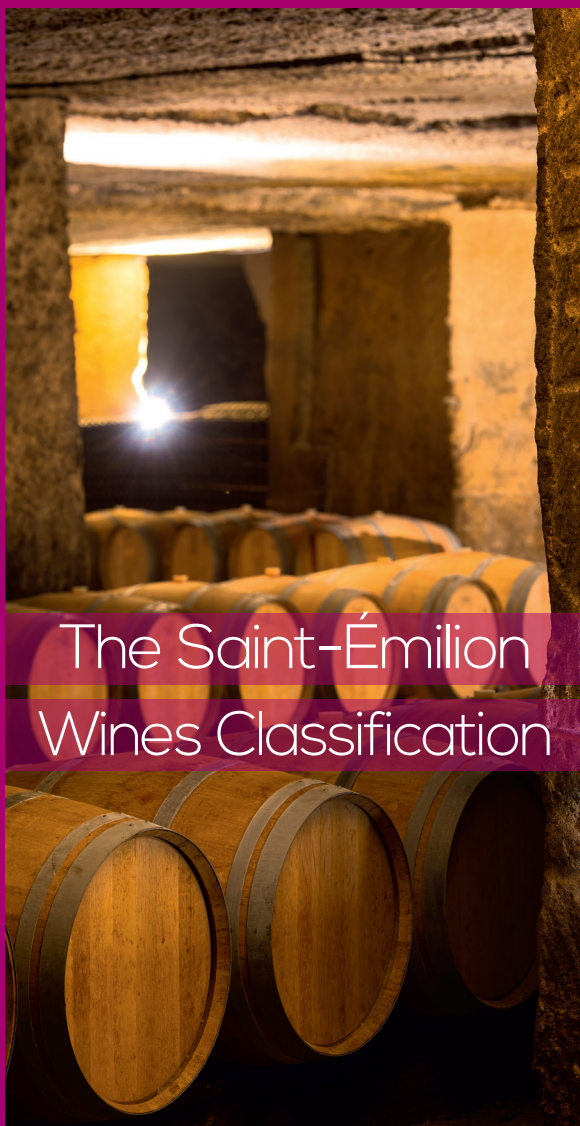
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## AN EXCEPTIONALLY RIGOROUS EVALUATION PROCESS

Winemaking estates submit their applications, thus embarking on a long and rigorous assessment procedure which takes into account the many factors which make a Cru Classé estate so special (the state of the vineyard and its *terroirs*, the winemaking practices used, the reputation of the Château and the quality of the wines). This procedure is overseen by the INAO, who nominate a classification committee composed of respected figures from elsewhere in the winemaking world, who act as safeguards of the classification process. This process includes meticulous examination of each estate's soils, the vinification methods used and the distribution and promotion of the wines, as well as a tasting test designed to ensure the superior quality and consistency of each Château's wine (the last 10 vintages are tasted for Grands Crus Classés estates, 15 for Premiers Grands Crus Classés).

The most recent classification was published in 2012, the fruit of ten months' work. Eighty-two properties were included in the official list: 64 Saint-Émilion Grands Crus classés and 18 Saint-Émilion Premiers Grands Crus classés.

*See pages 25-27*



# The Saint-Émilion Wines Classification





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## PREMIERS GRANDS CRUS CLASSÉS

in alphabetical order

Château Angélus **(A)**

Château Ausone **(A)**

Château Beauséjour (héritiers Duffau-Lagarrosse)

Château Beau-Séjour-Bécot

Château Bélair-Monange

Château Canon

Château Canon la Gaffelière

Château Cheval Blanc **(A)**

Château Figeac

Clos Fourtet

Château la Gaffelière

Château Larcis Ducasse

La Mondotte

Château Pavie **(A)**

Château Pavie Macquin

Château Troplong Mondot

Château Trottevieille

Château Valandraud





# The Saint-Émilion Wines Classification





## GRANDS CRUS CLASSÉS

in alphabetical order

Château l'Arrosée	Château Guadet
Château Balestard la Tonnelle	Château Haut-Sarpe
Château Barde-Haut	Clos des Jacobins
Château Bellefont-Belcier	Couvent des Jacobins
Château Bellevue	Château Jean Faure
Château Berliquet	Château Laniote
Château Cadet-Bon	Château Larmande
Château Capdemourlin	Château Laroque
Château le Chatelet	Château Laroze
Château Chauvin	Clos la Madeleine
Château Clos de Sarpe	Château la Marzelle
Château la Clotte	Château Monbousquet
Château la Commanderie	Château Moulin du Cadet
Château Corbin	Clos de l'Oratoire
Château Côte de Baleau	Château Pavie Decesse
Château la Couspaude	Château Peby Faugères
Château Dassault	Château Petit Faurie de Soutard
Château Destieux	Château de Pressac
Château la Dominique	Château le Prieuré
Château Faugères	Château Quinault l'Enclos
Château Faurie de Souchard	Château Ripeau
Château de Ferrand	Château Rochebelle
Château Fleur Cardinale	Château St-Georges-Cote-Pavie
Château La Fleur Morange	Clos Saint-Martin
Château Fombrauge	Château Sansonnet
Château Fonplégade	Château la Serre
Château Fonroque	Château Soutard
Château Franc Mayne	Château Tertre Daugay
Château Grand Corbin	Château la Tour Figeac
Château Grand Corbin-Despaigne	Château Villemaurine
Château Grand Mayne	Château Yon-Figeac
Château les Grandes Murailles	
Château Grand-Pontet	



# Lussac Saint-Émilion

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## **Saint-Émilion Wine Council**

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[www.facebook.com/vinssaintemilion](https://www.facebook.com/vinssaintemilion)



[@Vinsstemilion](https://twitter.com/Vinsstemilion)

## A DRUID HOLY SITE

The megalith which stands proudly atop the Picampeau mound reminds us that the northernmost appellations of Saint-Émilion were a centre of druidic activity before the Gallo-Roman era, when the region became renowned for its vineyards.

## THE CIRQUE DU SOLEIL

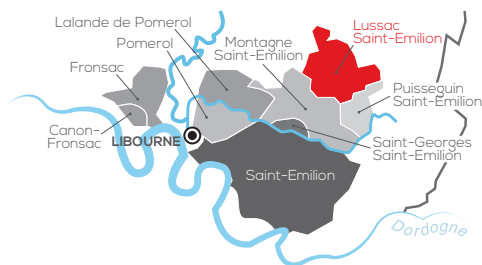
The vineyards of Lussac Saint-Émilion lie on different levels on plateaux amongst the valleys, forming a natural amphitheatre facing the sun.

This layout provides ideal natural drainage. At the centre of the appellation, the limestone plateau is covered with a thin layer of sand from the Périgord.

To the south, the clay from these hillsides meets classic limestone soils, while to the north the clay combines with the silty deposits from the River Isle.

## OUR ROOTS RUN DEEPER

Lussac's wines are prized for their indulgent, intense flavours, with accents of liquorice, leather and plum from the youngest bottles and enticing notes of game evolving in the older vintages. At once velvety and full-bodied, they achieve a marvellous unity wherein Celtic roots, Roman culture and the faith of the Benedictines who arrived here in the eleventh century all converse harmoniously.



### KEY FIGURES

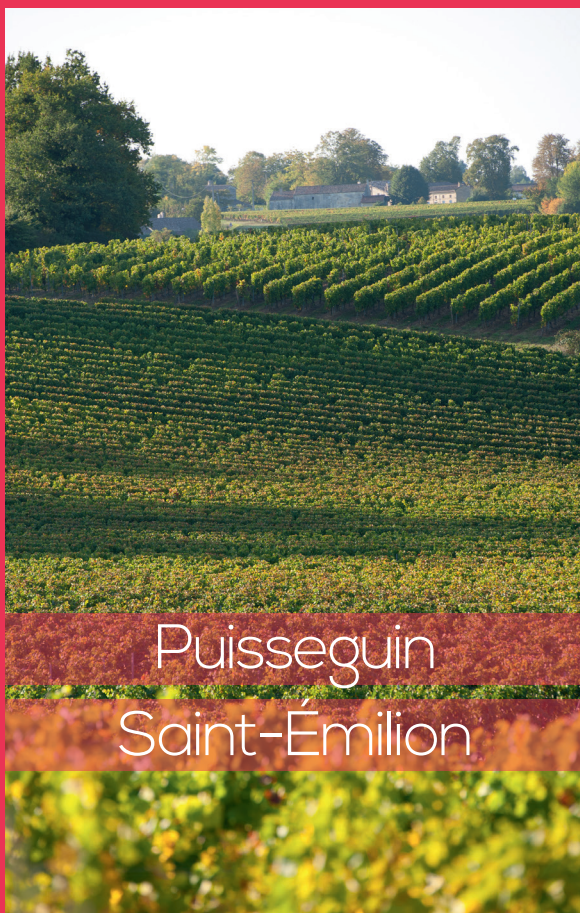
Area cultivated: 1.435 ha (2012 census)

Average production: 71.000 hl  
(5 years average)

Percentage of red wine production falling  
under the Bordeaux AOC: 1.5%

Number of wine-growers: 170 (2012 census)

Average estate size: 8.4 ha



# Puisseguin Saint-Émilion

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## **Saint-Émilion Wine Council**

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[@Vinsstemilion](https://twitter.com/Vinsstemilion)

## A MERLOT FEAST

Just like Seguin, a trusted lieutenant of Charlemagne who chose to settle here around 800AD, Merlot feels right at home in the vineyards of Puisseguin Saint-Émilion, accounting for 80% of the vines planted in the appellation.

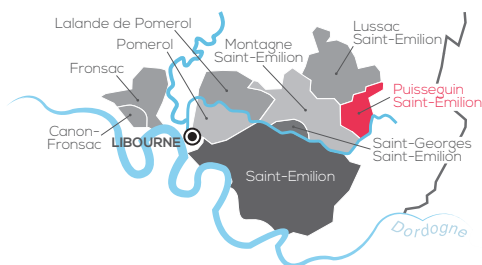
## LIMESTONE BEDROCK

Located between the Lussac appellation and a small river called the Barbanne, the ancient hill or mount that belonged to Seguin, now called Puisseguin, sits opposite the famous Saint-Émilion plateau. The appellation has a relatively homogenous geological profile, thanks to a limestone bedrock that retains moisture in the soil – perfect for Merlot.

## FROM RIPE RASPBERRIES TO LIQUORICE

The wines of Puisseguin seduce the palate with their succulent, pulpy, yet light texture.

The prominent notes of ripe red fruit in the younger bottles blend seamlessly with aromas of black cherry and plum, with the bouquet graduating towards fig and more intense notes of liquorice and mint in the older vintages.



### KEY FIGURES

Area cultivated: 718 ha (2012 census)

Average production: 35.000 hl

Percentage of red wine production falling under the Bordeaux AOC: less than 1%

Number of wine-growers: 106 (2012 census)

Average estate size: 6.8 ha





# Montagne Saint-Émilion

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## Montagne Saint-Émilion Wine Syndicate

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### KEY FIGURES

Area cultivated: 1.592 ha (2012 census)

Average production: 75.000 hl (5 years average)

Percentage of red wine production falling  
under the Bordeaux AOC: 1.6%

Number of wine-growers: 205 (2012 census)

Average estate size: 7.8 ha



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## HILLS BECOME MOUNTAINS

114 meters above sea level, the *Butte de Calon* hill is the highest point in the Libourne area. But a beautiful is not enough to earn this hill official 'mountain' status. Montagne's name in fact originates from the Vulgar Latin word for hill, a more appropriate term to describe the clay-limestone slopes that are found here, flanked by two small tributaries from the River Isle, the Barbanne and the Lavié, and an area of clay-sand to the west.

Atop its ancient hills, Montagne Saint-Émilion is home to substantial ruins from the Gallo-Roman period. As well as the numerous archaeological artefacts which have been unearthed, you can still see the polished paving stones of the road that led to ancient Vesonna (now Périgueux).

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## SUPPLE AND DISTINGUISHED

The wines of Montagne Saint-Émilion have a distinctive ruby red robe; they are full-bodied, generous and rich in character whilst remaining supple and distinguished. They develop subtle truffle and earthy aromas with age.

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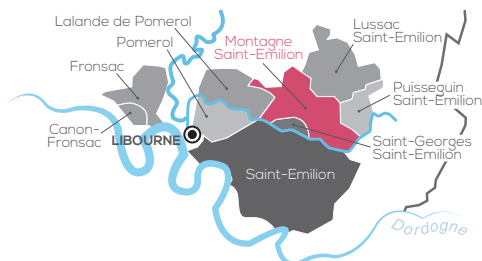
## THE LOCAL AGRICULTURAL COLLEGE AND ITS ESTATE

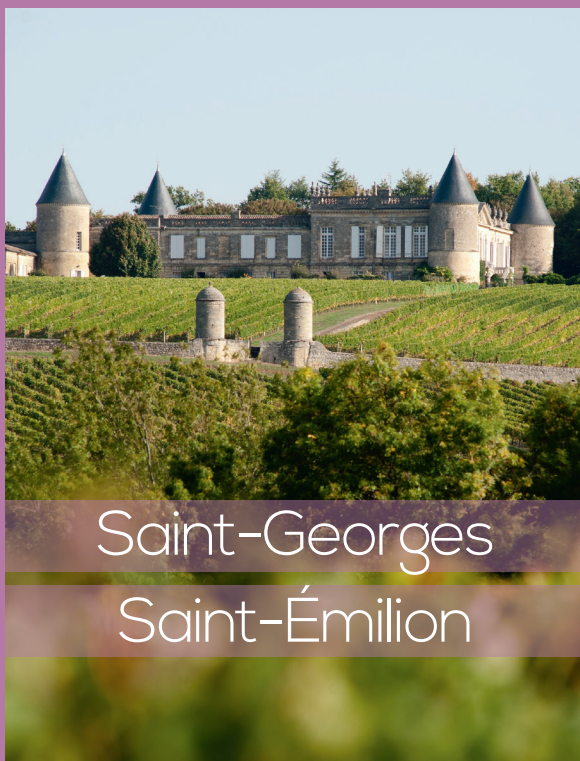
Located on a site of over 40 hectares, Montagne Saint-Émilion's agricultural college is one of France's leading winegrowing schools. The college is also renowned for its higher education courses covering all aspects of the wine trade. Equipped with the latest state-of-the-art equipment, ensuring the quality of wines produced here, the school reflects the deep commitment of the region's winemaking professionals to investing in the future of the industry.

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## AN IMAGE BASED ON RICH TRADITIONS

The *confrérie* of Saint-Georges and Montagne Saint-Émilion is the successor to the Montagne Saint-Émilion winemaking brotherhood first founded in 1981 by Grand Master Louis Yerlès. The Confrérie plays a major role in promoting the wines of Saint-Georges Saint-Émilion and Montagne Saint-Émilion.





# Saint-Georges Saint-Émilion

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## Saint-Georges-Saint-Émilion Wine Syndicate

55 le bourg BP 19

33570 MONTAGNE - FRANCE

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[www.facebook.com/saintgeorgessaintemilion](https://www.facebook.com/saintgeorgessaintemilion)



[twitter.com/stgeorgesstemil](https://twitter.com/stgeorgesstemil)

### KEY FIGURES

Area cultivated: 193 ha (2012 census)

Average production: 8.700 hl (5 years average)

Percentage of red wine production falling  
under the Bordeaux AOC: <1%

Number of wine-growers: 24 (2012 census)

Average estate size: 8 ha

## FROM A LATIN POET TO THE ENLIGHTENMENT'S EMBLEMATIC ARCHITECT

Saint-Georges is a remarkable little hamlet within view of Saint-Émilion, and the site of substantial ruins of the imposing villa thought to have belonged to Ausonius, a Gallo-Roman poet and consul of the fourth century.

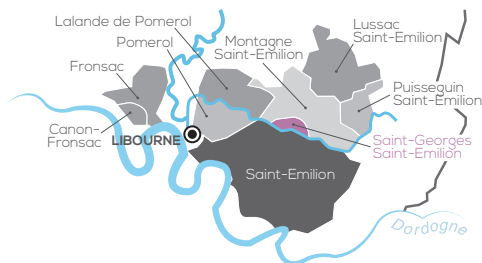
The history of Saint-Georges can be traced throughout the Middle Ages thanks to the records kept by ecclesiastical sources. The eleventh-century Romanesque church is a hidden gem of understated elegance and simplicity. Closer by is the Château Saint-Georges, transformed in the eighteenth century by Victor Louis, the architect behind the Grand-Théâtre de Bordeaux. His work serves as an eloquent testimony to the prosperity and intellectual adventurousness brought into the region by the Age of Enlightenment.

## SMALL SURFACE AREA AND PERFECT CONDITIONS

With barely 200 cultivated hectares, Saint-Georges is the smallest of the Saint-Émilion – Pomerol – Fronsac appellations. Its soil which is almost entirely made up of clay-limestone, with even, well-drained slopes ideally positioned for maximum sun exposure right up to harvest time. These conditions allow the grapes to reach peak maturity and express their full aromatic potential.

## FULL-BODIED AND SILKY TEXTURE

The wines of Saint-Georges typically have a deep purple robe, developing hints of red with age. The nose, marked first by aromas of blackberries and red berries, gradually blossoms with age to develop complex woody and spicy aromas. The palate is full-bodied and silky, a lesson in elegance and distinction. Blessed with rich, velvety tannins, these are wines of remarkable ageing potential –which can comfortably exceed forty years.





# Pomerol

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## **Pomerol Wine Syndicate**

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[www.vins-pomerol.fr](http://www.vins-pomerol.fr)

### **KEY FIGURES**

Area cultivated: 794 ha (2012 census)

Average production: 4.1 million bottles  
(5 years average)

Percentage of red wine production falling  
under the Bordeaux AOC: 0.7%

Number of wine-growers: 125 (2012 census)

Average estate size: 6.4 ha

## THE KNIGHTS HOSPITALLER

It was on the land of the current Pomerol appellation that the Hospitallers of St. John of Jerusalem (often known as the Knights Templar) established their first Commanderie in the Libourne area, bounded by stone posts bearing the Maltese cross which are still in place to this day.

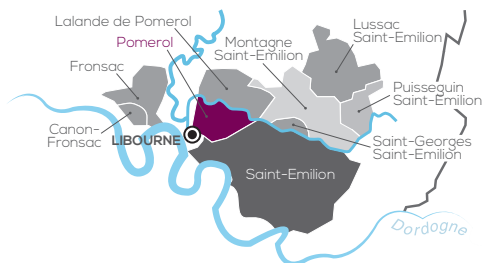
The Knights of the future Order of Malta also built a hospice to care for the sick, but also to accommodate pilgrims on their way to Santiago de Compostela. This spirit of hospitality is perpetuated today in France (and abroad) by the Pomerol Hospitallers, who wear a red robe emblazoned with a large Maltese cross with a scallop shell (symbol of St. James) at its centre.

## AN EXCEPTIONAL TERROIR

The Pomerol appellation forms a small triangle measuring four kilometres by three, with a fairly homogeneous soil which is nonetheless infinitely nuanced. The top soil is composed of gravel, of varying density and clay/sand content, lying over a subsoil which is rich in iron oxides, known locally as the «crasse de fer».

## ELEGANT AND EXPRESSIVE

With their breath-taking colour, the wines of Pomerol are remarkable for the power and finesse of their bouquet, and for the velvety elegance of their texture, packed with vibrant flavour. Highly expressive, they are nonetheless prized for the immense elegance and subtlety of their aromatic palette, with prominent hints of red berry, violet and truffle.





# Lalande de Pomerol

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## **Lalande de Pomerol Wine Syndicate**

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33500 LALANDE DE POMEROL - FRANCE  
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Email : [lalande-pomerol@orange.fr](mailto:lalande-pomerol@orange.fr)  
[www.lalande-pomerol.com](http://www.lalande-pomerol.com)

### **KEY FIGURES**

Area cultivated: 1.136 ha

Average production: 52.000 hl

Percentage of red wine production falling  
under the Bordeaux AOC: 1%

Number of wine-growers: 155 (2012 census)

Average estate size: 7.3 ha

## "MY HEART TELLS ME TO..."

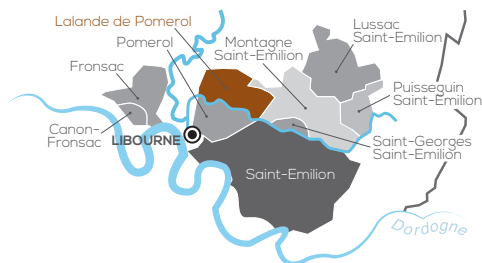
Located in Lalande-de-Pomerol, the Church of Saint John the Baptist with its fortified tower is a masterpiece of balance and simplicity, and a beautiful reminder of the history of the Order of Malta in the region. A brotherhood inspired by this memory keeps the spirit of the appellation alive, with events where the emphasis is firmly on friendship and sharing. «Cordi Habeo ...» («My heart tells me to...») is the motto of the "Baillis de Lalande-de-Pomerol", established in 1984 under the patronage of the famous oceanographer Jacques-Yves Cousteau.

## A SHELTERED LOCATION

Set near the River Isle, bordered by a small tributary known as the Barbanne and protected from westerly winds by the Fronsac hills, Lalande-de-Pomerol benefits from an ideal climate, with perfect doses of sunlight, heat and humidity. These conditions are a particularly good match for the various types of soil found here; gravel, composite and clay with a subsoil rich in iron oxides. The appellation stretches between the villages of Lalande-de-Pomerol and Néac.

## COMPLEXITY AND ELEGANCE, GIFTS FROM THE *TERROIR*

The gravelly soil produces delicate, elegant wines with a gentle, pleasant structure and a distinctive suppleness which is evident even in the youngest vintages. The clay-rich and mixed soils produce wines of denser structure, with more complex aromas. During the ageing process, the wines all develop a certain balance and roundness which have come to define the unique identity of Lalande-de-Pomerol.





# Fronsac

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## Fronsac Wine Council

BP 7

33126 FRONSAC - FRANCE

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conseil des vins de Fronsac

## KEY FIGURES

Area cultivated: 808 ha (2012 census)

Average production: 385.000 cases  
of 12 bottles (5 years average)

Percentage of red wine production falling  
under the Bordeaux AOC: <1%

Number of wine-growers: 116 (2012 census)

Average estate size: 7 ha



## BETWEEN THE ISLE AND THE DORDOGNE

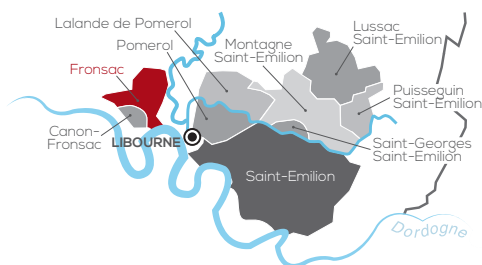
The Fronsac vineyard lies between the Dordogne and the tributary known as the Isle. The proximity of these two rivers means that Fronsac enjoys a very mild climate, with the proof in the vegetation. On the rocky headland, the vines alternate with woods full of holm oaks and *Arbutus* "strawberry trees". At the peak of the appellation, the "Tertre de Fronsac" offers an exceptional view of the two rivers and all of the region's vineyards. An ancient fortress at the top was transformed into a "folly" by the Duke of Richelieu, great-nephew of the famous Cardinal, who held numerous parties there and helped to promote wines of Fronsac wine during the reign of Louis XIV. Dressed in red robes with blue trimmings and a medal bearing his portrait, the "Gentilshommes de Fronsac" (the Gentlemen of Fronsac) today perpetuate the memory of this illustrious bon-vivant.

## HILLSIDES

With a landscape which is much more hilly than the rest of the region, Bordeaux's "little Tuscany" spans seven villages; Fronsac, Saint-Aignan, La Rivière, Saint-Michel de Fronsac, Saint-Germain-la Rivière, Saillans and Galgon. The complexity of the hills, with their alternating plateaux, valleys and headlands (or 'mounds'), means great complexity in the soil, which is translated by the extraordinary complexity of the wine. The soil here is predominantly clay-limestone, with numerous variations. The hilltops are composed of fossil-rich limestone, while the 'Fronsac molasse' adds its own unique accent to the clay soils of the slopes and valleys.

## A SPICY COMPLEXITY

The wines of Fronsac have a rich, ruby-red robe. Combining elegance and liveliness, the dominant red fruit aromas are often topped by hints of spices and sometimes truffles. These are wines of substance and pedigree, which will reveal their full elegance and power after years of ageing.





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### Fronsac Wine Council

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conseil des vins de Fronsac

### KEY FIGURES

Area cultivated: 264 ha (2012 census)

Average production: 11.000 hl – 120.000 cases  
of 12 bottles

Percentage of red wine production falling  
under the Bordeaux AOC: <1%

Number of wine-growers: 42 (2012 census)

Average estate size: 6.3 ha

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## AN HISTORIC REPUTATION

Situated at the confluence of the Isle and Dordogne rivers the history of the Canon Fronsac appellation has been shaped largely by its privileged position. Its reputation, however, owes much to the genius of three local gentlemen: Boyer, Lafon and Mathieu. In the 1750s, these three men were the first to instigate a wine revolution by pioneering new agronomic and technical innovations in their vineyards. It was in Canon Fronsac that the concept of *Cru*, and subsequently that of "Château", appeared for the first time in the Libourne area. The "Confrérie des Gentilshommes" ensures that these traditions are respected, protecting the distinguished reputation of Fronsac and Canon Fronsac.

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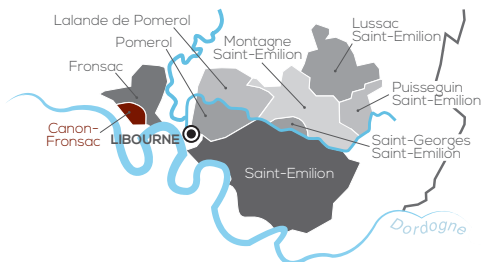
## THE GEOLOGICAL CONSISTENCY OF CANON'S SLOPES

In Fronsac and Saint-Michel-de-Fronsac, Canon's beautiful limestone slopes look down on the rich flood plain of the Dordogne river. The rolling valleys stretch northwards, dotted here and there with magnificent Châteaux, often tucked away in their tree-lined parks, and Romanesque churches nestled in beautiful little villages. The small surface area of this appellation accounts for the great geological consistency of its fossil-rich limestone subsoil. Canon is rightly feted as one of the most beautiful wine-growing landscapes in the world.

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## TIMELESS TREASURES

The wines of Canon Fronsac are deep ruby red in colour, and carry within them all of the strength of this exceptional soil. Bursting with elegant aromas of red and dark fruit, they develop rich hints of spices and black truffle with age. These are wines of character, which blossom with age to reveal the full elegance and class of Canon Fronsac.





**Union des Syndicats  
de Saint-Émilion • Pomerol • Fronsac**

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