

THE WINES OF

# Saint-Emilion Pomerol Fronsac



# Contents

## Chapter 1: Once upon a time...

---

A rich history	08
An unparalleled terroir	12
Unique winemaking characteristics	16
Complementary grape varieties	18
A well-defined ritual for optimal tasting	20
Balanced food and wine pairings	22

# Chapter 2:

## The 10 appellations

---

Saint-Emilion and Saint-Emilion Grand Cru	32
Lussac Saint-Emilion	44
Puisseguin Saint-Emilion	48
Montagne Saint-Emilion	52
Saint-Georges Saint-Emilion	56
Pomerol	60
Lalande de Pomerol	64
Fronsac	68
Canon Fronsac	72





# The history of Saint-Emilion – Pomerol – Fronsac has been written in the heart of the vineyards for over 2,000 years.

With its unique landscapes bathed in sunshine and fanned by the sea breeze from the nearby Atlantic, the region appears to have escaped the influence of the world's major trends, but remains in step with earth's cycles, the seasons and nature. In return for the love, commitment and care lavished on it by the generations of men and women who have shaped it, Saint-Emilion has offered up the very best of what it can make: exceptional, fine and intense wines, whose aromatic palette expresses the entire depth of their terroir.

Welcome to the land of Saint-Emilion – Pomerol – Fronsac!





CHAPTER 7



Once upon  
a time...

# A rich history

Strong roots  
and a resolute focus  
on the future...

## 56 BC

Under Roman colonisation, vines are planted in the region and very soon, thanks to the favourable climate and unique environment, the first harvests are successful.



# 787 AD

A Breton monk by the name of Emilion retires as a hermit and dies near a small village in the Bordeaux region, which, as a tribute to him, takes his name: Saint-Emilion is born.



## 11th century

Left abandoned for a time after the fall of the Roman Empire, the vineyards come back to life when monastic orders settle on the hillsides and develop the vines for pilgrims on their way to Santiago de Compostela, ensuring the prosperity of the town.

## 1152

Eleanor, Duchess of Aquitaine, marries the future King of England, Henry Plantagenet. She brings her lands in south-west France to the English crown and initiates an enthusiasm for the region's wines on the other side of the Channel that has remained alive to this day.

# 18th century

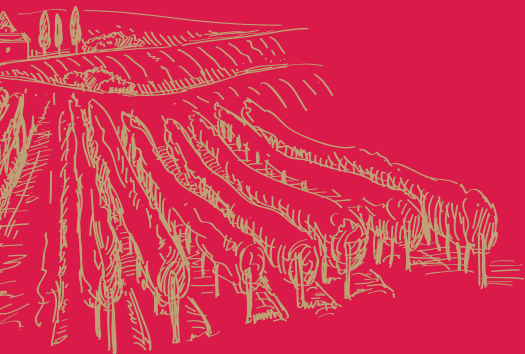
The arrival of a generation of owners, sensitive to the ideas of the Enlightenment, leads to greatly enhanced elegance in the wines and the appearance of the “cru” concept.



# 19th century

Badly hit by the phylloxera crisis, a disease that ravaged all the French winegrowing areas, the region's owners unite around common values of solidarity. In 1884, the winegrowers join forces and found the first winegrowers' union in France in Saint-Emilion, followed by another in Pomerol in 1900.





# 1955

The Saint-Emilion wine classification is created. It goes on to become a world-recognised standard for expertise dedicated to excellence and establishes three categories: Grand Cru Classé, 1er Grand Cru Classé A and 1er Grand Cru Classé B.

## And today...

Between ancestral traditions and continuous innovation, the wines of Saint-Emilion – Pomerol – Fronsac are increasingly involved in the search for new production methods that protect both the environment and Man. As a centre for transdisciplinary experimentation, the region associates winegrowers with researchers and oenologists from several institutions. Together, they are working to determine what future grape production will look like, from harvesting to vinification and sales. Over the last ten years, the estates have acquired cutting-edge tools, techniques and technologies to meet the new challenges of a rapidly changing wine world.





# A unique terroir

## SOILS MADE FOR THE VINE

Saint-Emilion – Pomerol – Fronsac wines draw their opulence, multi-layered aroma and flavour from the amazing terroir in which they grow. Here is where conditions combine to enable slow fruit ripening and the emergence of subtle aromas: geologically diverse soil, an undulating landscape with plateaus and low hills and a microclimate between temperate oceanic and continental, softened by two rivers, the Isle and the Dordogne.

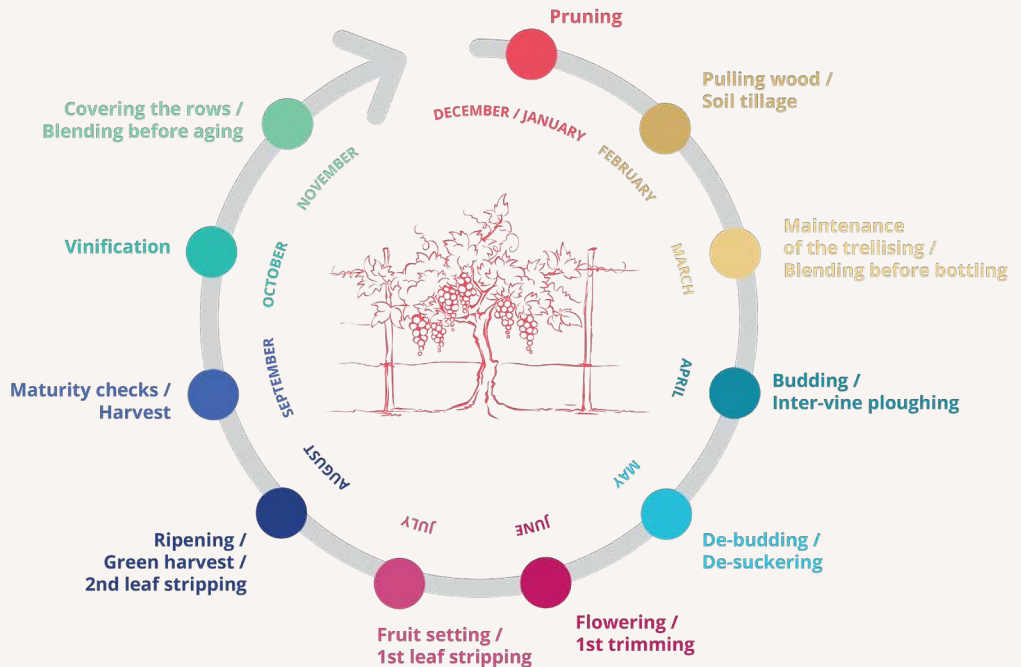




## LAND NEEDING PROTECTION

The environment and biodiversity have always been at the heart of Saint-Emilion – Pomerol – Fronsac winegrowers' concerns. Initiatives carried out in this small area have transformed it into a real open-air laboratory. They include many studies to reduce the environmental footprint of wine growing, tree planting programmes and the creation of biodiversity reservoirs. To go further, the Saint-Emilion winegrowers have decided to modify the rules that govern their appellations to include a mandatory environmental certification. At the same time, a major collective environmental approach is underway for which many actions are conducted throughout the year with the winegrowers. Similarly, in Pomerol, mating disruption as a technique to eradicate harmful insects such as eudemis and cochylys moths, has been adopted almost across the board, which enables insecticide use to be avoided. In addition, the new rules prohibit all chemical weed control in the vineyard. In Fronsac, 85% of the vineyards are committed to environmental certification of their vineyards and 30% of the vineyards are already certified organic or in progress. The objective of the region's winegrowers is simple: to look after the terroir and this exceptional environment in order to protect it and pass it on to future generations.

# Vine cycle









## Unique tasting characteristics

Combining both finesse and intensity, refinement and vigour, Saint-Emilion – Pomerol – Fronsac wines have all the traits of their exceptional terroir within them, expressed with unparalleled balance. Elegant and expressive, they display sparkling ruby robes that are dense and deep with garnet tints that can sometimes turn purple. Their subtle, fresh and fruity aromas develop with age into a striking palette with complex nuances of spicy, roasted, grilled or floral notes. Yet another of their outstanding features is their ability to be enjoyed “on the fruit” when young, while still maintaining a remarkable potential for ageing. Their velvety texture and full-bodied structure that fills the mouth are enhanced by good, firm tannins that mellow with time, promising harmony and generosity. Being as intensely appealing today as they will be tomorrow, they therefore match drinkers’ expectations of equal enjoyment in different circumstances and times when their corks are pulled.



# Grape varieties that complement each other

**The wines of the ten Saint-Emilion – Pomerol – Fronsac appellations are made by blending three major grape varieties: merlot, cabernet franc and cabernet sauvignon, which together give the wines their uniqueness.**





### **MERLOT (60% - 80%)**

The main Saint-Emilion – Pomerol – Fronsac grape variety, merlot, gives the wines their intense colour and subtle red fruit aromas. On the palate, it makes them supple and round, and endows them with a remarkably silky texture.

### **CABERNET FRANC (20% - 30%)**

Cabernet franc, one of the oldest grape varieties in the region, contributes aromatic elegance, vivacity and freshness with conspicuous structure that gives the wines great ageing potential.

### **CABERNET SAUVIGNON (< 10%)**

Cabernet sauvignon is late ripening and develops beautiful aromatic layers of spicy notes with quality tannins that make for long, beneficial keeping.

There are also other minority grape varieties: malbec (also called pressac, cot or auxerrois), carménère and petit verdot.

# A well-defined ritual for optimal enjoyment



Tasting wine is above all a journey into the world of the senses. It locks the taster “in the moment” and focuses him or her on the perceptions that arise from the wine’s aromas and flavours. Tea, coffee, chocolate, morning toast, seasonal fruit and vegetables, spices and herbs, the smell of damp earth or pine trees in the rain etc. are all savours that awaken memories.

---

## 1 Storing the wine

Keep horizontal bottle  
at 12 - 14°C (53.5 - 57°F)

---



---

## 2 Avoid temperature variations and vibrations

---

### 3 Decanting – When and when not to decant?

The decanting ritual is part of the great French wine-drinking tradition and is essentially recommended for Saint-Emilion - Pomerol - Fronsac wines that are:

#### less than 5 years old,

whose tannic structure dominates the aromas

#### over 10 years old

which have a deposit, a natural consequence of their ageing

Young wines need aeration, so a classic decanter should be used, very wide at the bottom, with a flared neck. On the other hand, old wines should not be over-oxygenated but rather decanted. It is therefore necessary to use a decanter with a narrower opening, called a «duck» decanter.

---

## 4 Service

**Ideal temperature: 16-18° (61 – 64.5°F)**

---



# Balanced food and wine pairings



Saint-Emilion - Pomerol - Fronsac wines are ideal for those who want to break out and do something original or respect the purest tradition of French gastronomy. They are equally suited to everyday meals and more refined dinners.

Because the balance of food and wine pairing lies above all in consistency, young wines go particularly well with strong flavours, sauce-based dishes and spicy preparations, while wines from an older vintage are the perfect accompaniment for fish, poultry and delicate concoctions.

Contrary to popular belief, red wines perfectly enhance fish, in a sauce, seared in the oven or pan-fried in butter. For meats, the ideal wine is the one that heightens the overall qualities of the type and cut - colour, juiciness, flavour, tenderness - as well as their preparation - grilled, roast or served in sauce.

Red wine has always been associated with cheese, and Saint-Emilion - Pomerol - Fronsac wines are no exception, as they go equally well with dry and soft cheeses. Finally, red wines will highlight the sweet flavours of the tastiest desserts with red and black berries or chocolate.

In short, your imagination is the only limit with regard to dishes for which a match with a Saint-Emilion - Pomerol - Fronsac wine will always be a good idea.

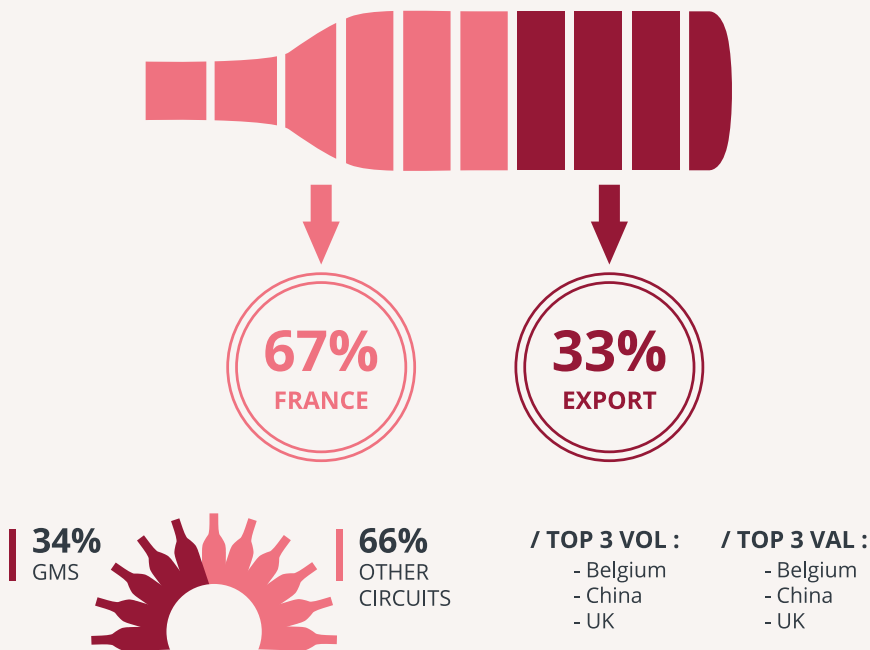
---

### TO KNOW

**Saint-Emilion - Pomerol - Fronsac wines do not go well with acidic and bitter flavours that can be found, for example, in citrus fruit, tomatoes or eggs.**

---

# Wine sales in France and abroad, by winegrowers and wine merchants





**1509**  
winegrowers

**70**  
million  
bottles produced



**12,245 hectares** (30,258 acres)



**10**  
appellations



**Top 5**

UK,  
Belgium,  
China,  
USA,  
Germany







CHAPTER 2



# The Ten Appellations



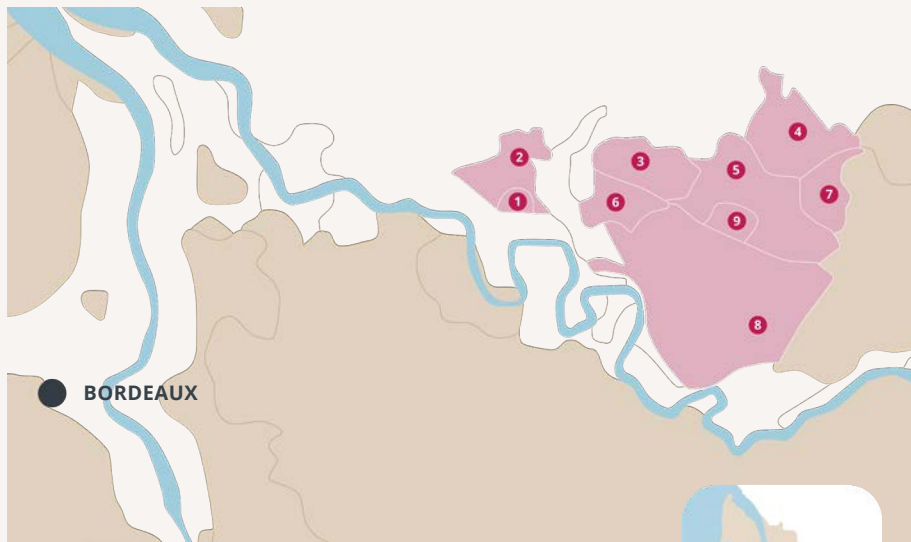


**A rich cultural heritage, unique natural characteristics and an unshakeable attachment that unites people with the land they work.**

**These are the foundation  
of great wines.**

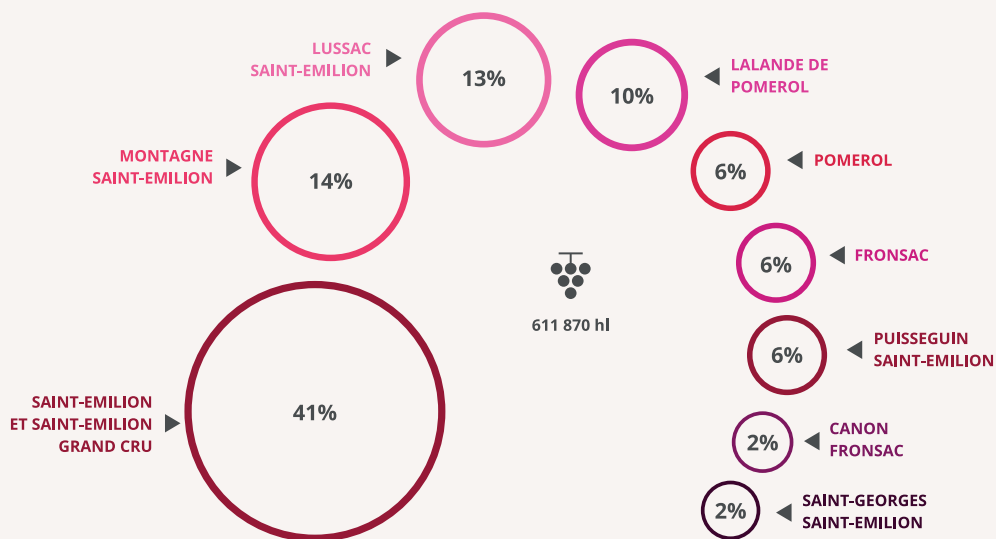


# Map



- |                          |   |
|--------------------------|---|
| 1 Canon Fronsac          | 6 Pomerol                                     |
| 2 Fronsac                | 7 Puisseguin Saint-Emilion                    |
| 3 Lalande de Pomerol     | 8 Saint-Emilion et<br>Saint-Emilion Grand Cru |
| 4 Lussac Saint-Emilion   | 9 Saint-Georges Saint-Emilion                 |
| 5 Montagne Saint-Emilion |   |

# Percentage proportion of each appellation









# Saint-Emilion & Saint-Emilion Grand Cru



Number of  
winegrowers **618**



Surface area  
worked **5,290** hectares  
(13,070 acres)



Average  
production **29 million**  
bottles



## THE STORY OF THE BRETON HERMIT TRAVELLING TO THE SOUTH WEST

Born in the 8th century and originally from Brittany, Emilion was hired as a baker by the Count of Vannes when he was very young. While secretly distributing bread to the poor, he was arrested for theft and ordered to show what he had in his coat. But when Emilion complied, his loaves of bread were miraculously transformed into pieces of wood. He then left Brittany and settled in the forest of Cumbis, north-east of Bordeaux. His presence and the miracles he performed soon attracted a crowd of believers who settled near his hermitage, giving their new settlement the name of the saint. To celebrate him, they began to dig into the rock to build the famous monolithic church, now the largest underground church in Europe.



## SPECIAL NATURAL QUALITIES TO BE BROUGHT OUT

The Saint-Emilion and Saint-Emilion Grand Cru appellation areas lie one over the other geographically. Bordered to the south by the River Dordogne and to the north by the Barbanne river, they extend over nine communes, including Saint-Emilion, which has been the epicentre of the vineyard since the arrival of the monks in the 8th century. The fractures and uneven terrain of the limestone plateau surrounding the medieval town have given rise to geological variations that constitute the specific characteristics of each property: clay and silt, clay, and limestone soils composed of alluvial gravel and sand.

# Saint-Emilion, a quality standard that has been passed down through the generations

## BUILDING UNITY WITH THE JURADE

The birth and development of the Saint-Emilion Jurisdiction is closely linked to the region's history. When Aquitaine became English in 1154 following the marriage of Eleanor to Henry Plantagenet, the future King of England, the new British authority sought to secure the support of this prosperous land. For its part, Saint-Emilion, whose religious influence had been growing ever since the arrival of the Benedictine order, wanted to acquire greater autonomy. An agreement was reached in 1199. On 8th July, John Lackland, the new King of England and brother of Richard the

Lionheart, signed the Charter of Falaise, which granted the town the right to form a commune in exchange for the loyalty of the Saint-Emilion burghers. The Jurade was founded. Its mission was to watch over the winegrowers' guild and the quality of the wines produced, and it exercised broad administrative, judicial, financial and military powers. Dissolved at the time of the Revolution, it was revived in 1948. Still very active today, the Saint-Emilion Jurade rallies together an international community of passionate wine lovers and trade professionals.



## FROM THE JURADE TO THE SAINT-EMILION WINE COUNCIL

In the wake of the Jurade, Saint-Emilion has been able to invent organisational bodies to overcome crises and develop its winegrowing. Since its inception in 1884, the Saint-Emilion Winegrowers' Union was involved in the creation of the Comité des Appellations d'Origine, which later became INAO and brought the first wine cooperative in Bordeaux into existence. In 2007, it joined forces with the Lussac Saint-Emilion and Puisseguin Saint-Emilion winegrowers' unions to become the Saint-Emilion Wine Council, which is responsible for defending and promoting the four appellations on a rapidly expanding world market.



## GUARANTEE OF EXCELLENCE

In 1955, the Saint-Emilion Winegrowers' Union decided to divide the Saint-Emilion appellation wines into three categories: Grands Crus Classés, Premiers Grands Crus Classés and Premiers Grands Crus Classés A. Instead of remaining unchanged like in the Medoc, the classification is revised every ten years. It is left to the owners to take the initiative of submitting an application to the INAO in order to be included. The classification is a powerful incentive to focus on quality. Remaining in the classification or gaining access to it requires constant work on the estates. The application triggers a very thorough analysis process with meticulous evaluation of the terroirs, winemaking methods, wine distribution and promotion. Numerous tasting criteria relating to the excellence and consistency of the wines are also taken into account.

## CLASSIFICATION

Founded in  
**1955**

**Unique**  
classification

**Reviewed every 10 years**

**10 vintages evaluated for the  
Grands Crus Classés**

**15 for the Premiers  
Grands Crus Classés**

**Last classification in 2022:**

**71**  
Saint-Emilion  
Grands Crus  
Classés

**14**  
Saint-Emilion  
Premiers  
Grands Crus  
Classés

## A HERITAGE TO PROTECT

The UNESCO (United Nations Educational, Scientific and Cultural Organisation) World Heritage List is an inventory of cultural and natural sites, documents and events considered to be exceptional and remarkable for the whole of humanity, and therefore to belong to it as a heritage to be protected. In 1999, the Saint-Emilion Jurisdiction was listed as a World Heritage Site by UNESCO. This was powerful recognition for this winegrowing area and the very first time a wine-producing landscape had been acknowledged in this way. With this title, UNESCO lent distinction to a remarkable example of historical culture that is intact and still working, and recognises a spectacular architectural heritage and urban development in perfect harmony with its landscape, while fully respecting its ancestral history. It also pays tribute to Man's labour and the relationship he has forged with this exceptional land.

Today, attention is unwaveringly paid to any change in the structure of the soil or the plant cover of a plot of land, which must be duly approved by a soil and landscape commission made up of State representatives, INAO, architects of the French listed buildings authority and the Saint-Emilion Wine Council. These measures are intended to protect more and more this world-famous winegrowing area and the undisputed beauty of its historic town.



# Premiers Grands Crus Classés




Château Beau-Séjour Bécot  
Château Beauséjour (Héritiers Duffau-Lagarrosse)  
Château Bélair-Monange  
Château Canon  
Château Canon la Gaffelière  
Château Figeac (A)  
Château Larcis Ducasse  
Château Pavie (A)  
Château Pavie Macquin  
Château Troplong Mondot  
Château Trottevieille  
Château Valandraud  
Clos Fourtet  
La Mondotte

# Grands Crus Classés



Château Badette  
Château Balestard la Tonnelle  
Château Barde-Haut  
Château Bellefont Belcier  
Château Bellevue  
Château Berliquet  
Château Boutisse  
Château Cadet-Bon  
Château Cap de Mourlin  
Château Chauvin  
Château Clos de Sarpe  
Château Corbin  
Château Corbin Michotte  
Château Côte de Baleau  
Château Croix de Labrie  
Château Dassault  
Château de Ferrand  
Château de Pressac  
Château Destieux  
Château Faugères  
Château Fleur Cardinale



Château Fombrauge  
Château Fonplégade  
Château Fonroque  
Château Franc Mayne  
Château Grand Corbin  
Château Grand Corbin-Despagne  
Château Grand Mayne  
Château Guadet  
Château Haut-Sarpe  
Château Jean Faure  
Château La Commanderie  
Château La Confession  
Château La Couspaude  
Château La Croizille  
Château La Dominique  
Château La Fleur Morange  
Château La Marzelle  
Château La Serre  
Château La Tour Figeac  
Château Laniote  
Château Larmande  
Château Laroque  
Château Laroze  
Château Lassègue  
Château Le Chatelet  
Château Le Prieuré  
Château Mangot  
Château Montbousquet  
Château Montlabert  
Château Montlisse  
Château Moulin du Cadet



Château Peby Faugères  
Château Petit Faurie de Soutard  
Château Ripeau  
Château Rochebelle  
Château Rol Valentin  
Château Saint-Georges (Côte Pavie)  
Château Sansonnet  
Château Soutard  
Château Tour Baladoz  
Château Tour Saint Christophe  
Château Villemaurine  
Château Yon-Figeac  
Clos Badon Thunevin  
Clos de l'Oratoire  
Clos des Jacobins  
Clos Dubreuil  
Clos Saint-Julien  
Clos Saint-Martin  
Couvent des Jacobins



Conseil des Vins de Saint-Emilion  
BP 15 – 14 rue Guadet  
33330 SAINT-EMILION – FRANCE  
Tel. +33 (0)5 57 55 50 50

E-mail: [info@vins-saint-emilion.com](mailto:info@vins-saint-emilion.com)  
[www.vins-saint-emilion.com](http://www.vins-saint-emilion.com)



@vinssaintemilion



@Vinsstemilion



@vinssaintemilion



VinsdeSaintEmilion





# Lussac Saint- Emilion



Number of  
winegrowers

**163**



Surface area  
worked

**1,457** hectares  
(3,600 acres)



Average  
production

**9 million**  
bottles



## COMBINING CELTIC ROOTS AND ROMAN CULTURE

A rough stone construction erected on the Picampeau mound is a reminder that the appellation was a shrine for Druid rituals before becoming a sought-after vineyard in Gallo-Roman times.

## MAKING THE MOST OF A UNIQUE ORIENTATION

The Lussac Saint-Emilion vineyards are stepped from plateaus down to valleys and form a south-facing amphitheatre. The way they are laid out makes for ideal natural soil drainage. In the centre of the appellation area, the limestone plateau is covered with a thin layer of Périgord sand. The clay on the slopes is combined with limestone to the south and with the silty deposits of the River Isle to the north.






BP 15 - 14, rue Guadet  
33330 SAINT-EMILION - FRANCE  
Tel. +33 (0)5 57 55 50 50

E-mail: [info@vins-saint-emilion.com](mailto:info@vins-saint-emilion.com)  
[www.vins-saint-emilion.com](http://www.vins-saint-emilion.com)

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

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

 [@vinssaintemilion](https://www.instagram.com/vinssaintemilion)

 [VinsdeSaintEmilion](https://www.youtube.com/VinsdeSaintEmilion)

# Puisseguin Saint- Emilion



Number of  
winegrowers

**101**



Surface area  
worked

**732** hectares  
(1,809 acres)



Average  
production

**4 million**  
bottles





## BUILDING A FORCE OF NATURE    DEFYING THE DIFFICULTIES

Around the year 800, Charlemagne's lieutenant, Seguin settled on this hilly land with its rich Gallo-Roman past, built a robust fortified castle and gave it his name. In the 16th century, the magnificent Château de Monbadon joined the medieval residence to overlook this land, one of the highest in the Gironde département. Today, this place's strategic position is no longer in question, but it is perhaps from these influences that the Puisseguin Saint-Emilion appellation draws all its strength of character.

The vines of Puisseguin Saint-Emilion expanded in the 18th century. Facing due south opposite the Saint-Emilion plateau, they grow in rough soils, sometimes difficult to work, made up of layers of limestone and clay over a stone base. These conditions maintain constant humidity in the soil, which is particularly beneficial for the Merlot grape, the dominant variety in this area.

Conseil des Vins de Saint-Emilion  
BP 15 – 14 rue Guadet  
33330 SAINT-EMILION – FRANCE  
Tel. +33 (0)5 57 55 50 50

E-mail: [info@vins-saint-emilion.com](mailto:info@vins-saint-emilion.com)  
[www.vins-saint-emilion.com](http://www.vins-saint-emilion.com)



@vinsaintemilion



@Vinsstemilion



@vinsaintemilion



VinsdeSaintEmilion











# Montagne Saint- Emilion



Number of  
winegrowers **190**



Surface area  
worked **1,600** hectares  
(3,954 acres)



Average  
production **10 million**  
bottles



## LIVING WITH THE TIMES

Over the centuries, the development of the terroir is hard to distinguish from the major changes in French history: objects dating from the Copper and Bronze Ages, Gallo-Roman remains, former medieval strongholds, Romanesque religious buildings, etc. The vast properties that make up the area became wine estates after being acquired from Henri IV of France and were later adorned with neo-classical residences. Montagne-Saint-Emilion is even a landmark of an historical linguistic border, since the River Barbanne, which runs through the village, constitutes the old natural frontier between the langue d'oc dialects in the south and langue d'oïl tongues of the north. Established in 1981 by the Grand Master Louis Yerlès, the Saint-Georges and Montagne-Saint-Emilion winegrowers' brotherhood (confrérie) brings together founding winegrowers, ambassadors and honorary winegrowers, who share the same ambition to promote the appellation's values and qualities.

## TAKING THE HIGH ROAD

At an altitude of 114 metres, the Calon mound in the commune of Montagne is the highest point in the Libourne region, but it is more of a hill than a mountain. The superb view from these heights overlooks clayey limestone slopes framed by two small tributaries of the River Isle, the Barbanne and the Lavié, and a sandier clay area to the west.

## THE LIBOURNE-MONTAGNE AGRICULTURAL AND VITICULTURAL COLLEGE, AND ITS ESTATE

Located on a site of more than 40 hectares (100 acres), the Libourne-Montagne agricultural and viticultural college is one of the most renowned in France for its teaching of winegrowing that addresses all disciplines of the industry. Equipped with ultramodern facilities that also determine the quality of the wines produced on the estate, it shows how serious the appellation's professionals are about passing on their knowledge and expertise to future generations.





Syndicat Viticole de Montagne-Saint-Emilion  
26, Grand Rue, 33570 MONTAGNE - FRANCE  
Tel. +33 (0)5 57 74 60 13

E-mail: [contact@montagnesaintemilion.com](mailto:contact@montagnesaintemilion.com)  
[www.montagnesaintemilion.com](http://www.montagnesaintemilion.com)



@Vins-Montagne-Saint-Emilion

# Saint- Georges Saint- Emilion



Number of  
winegrowers **24**



Surface area  
worked **197** hectares  
(487 acres)



Average  
production **1,2 million**  
bottles





BUREAUX  
SALLE  
DE DÉGUSTATION  
PAVILLON  
ST GEORGES  
CHAIS





## IN THE BEGINNING...

The Saint-Georges Saint-Emilion terroir confirms the region's rich history. Substantial remains of an imposing villa, which is said to have belonged to Ausone, the famous 4th-century Latin poet, have been uncovered on this exceptional site, facing the town of Saint-Emilion. The Saint-Georges hamlet preserves traces of the intense religious activity of the Middle Ages and its 11th century Romanesque church intrigues visitors with its primitive style mixing elegance and naivety. Château Saint-Georges itself was refurbished in the 18th century by Victor Louis, the architect of Bordeaux's Grand Theatre. It is a reminder of the prosperity and open-mindedness brought to the region by the Enlightenment.



## A COLLECTION OF UNIQUE FEATURES

With nearly 200 hectares (495 acres) under cultivation, the Saint-Georges Saint-Emilion appellation, located at the epicentre of the Saint-Emilion – Pomerol – Fronsac appellations, is the smallest. It has all the right conditions for exceptional grape ripening: clayey limestone soils everywhere, uniform and well-drained slopes and an orientation on two hills ensuring optimal sunshine from sunrise to sunset, right up to harvest time.

---

Syndicat Viticole de Saint-Georges Saint-Emilion  
35, Grand Rue - BP 19, 33570 MONTAGNE - FRANCE

E-mail: [syndicatviticolestsaintgeorges@saintgeorges-saintemilion.fr](mailto:syndicatviticolestsaintgeorges@saintgeorges-saintemilion.fr)  
[www.saintgeorges-saintemilion.com](http://www.saintgeorges-saintemilion.com)



@StGeorgesStEmil



@saintgeorgessaintemilion







# Pomerol



Number of  
winegrowers **125**



Surface area  
worked **800** hectares  
(2,009 acres)



Average  
production

**4,3 million**  
bottles

## MAINTAINING THE TRADITION OF HOSPITALITY

It was on the territory of the current Pomerol appellation that the Knights of the future Order of Malta established their first commandery in the Libourne region in the 12th century to welcome pilgrims on their way to Santiago de Compostela. This spirit of hospitality is perpetuated today in France and abroad by the brotherhood of this appellation, the Hospitallers of Pomerol, whose red robe is embroidered with a large Maltese Cross with a scallop shell in its centre.



## THE BENEFITS OF AN EXCEPTIONAL TERROIR

The Pomerol appellation is a landscape of terraces gently descending towards the Dordogne, Isle and Barbanne rivers that mark its boundaries. It benefits from an exceptional soil type that is rare in the Bordeaux region. It is fresh and is made up of particularly concentrated clayey components, enriched with gravel deposited by the Dordogne and iron oxide that ensures the distinctiveness of the wines that grow in it. Its structure facilitates a regular cycle of water retention and release, without being excessive and whatever the changes in weather.

Syndicat Viticole de Pomerol  
8, rue Tropchaud, 33500 POMEROL - FRANCE  
Tel. +33 (0)5 57 25 06 88

E-mail: [syndicat@vins-pomerol.fr](mailto:syndicat@vins-pomerol.fr)  
[www.vins-pomerol.fr](http://www.vins-pomerol.fr)



@pomerolaoc



@VinsPomerol\_com



# Lalande de Pomerol



Number of  
winegrowers **155**



Surface area  
worked **1,150** hectares  
(2,807 acres)



Average  
production **7 million**  
bottles







## SHARING COMMON VALUES

In the heart of Lalande de Pomerol, the Church of Saint-Jean-Baptiste, whose fortified bell tower is a model of balance and simplicity, is a reminder that the Order of Malta was established here and how much it influenced the development of the region on the route to Santiago de Compostela. The Baillis de Lalande de Pomerol brotherhood was founded in 1984 under the aegis of the famous oceanographer Jacques-Yves Cousteau, who spent his childhood here, with the ambition of perpetuating the local heritage and making the appellation known for its values of sharing and cheer. It went on to join the appellation's winegrowers' union. Since then, it has lived up to its motto "Cordi Habeo ...", "I have it in my heart..." on a daily basis.







## MAKING THE MOST OF DIVERSITY

The Lalande de Pomerol appellation features beautifully diverse terraced landscapes, separated from Pomerol by the Barbanne river and protected from the westerlies by the Fronsac hill. It stretches to the west over a plateau, mainly composed of gravel, while to the east, on the Néac side, it covers more uneven ground made up of gravel and sand. In addition, the terroir benefits from favourable weather conditions, bringing sunshine, warmth and constant humidity.

Syndicat Viticole de Lalande de Pomerol  
10, rue du 8 mai 1945,  
33500 LALANDE DE POMEROL - FRANCE  
Tel. +33 (0)5 57 25 21 60

E-mail: [lalande-pomerol@orange.fr](mailto:lalande-pomerol@orange.fr)  
[www.lalande-pomerol.com](http://www.lalande-pomerol.com)

 **@syndicatlalandedepomerol**

 **@lalandedepomerol33500**







# Fronsac



Number of  
winegrowers **80**



Surface area  
worked **800** hectares  
(1,977 acres)



Average  
production

**5 million**  
bottles



## ANCHORED AT THE CROSSROADS

The Fronsac winegrowing area is located at the confluence of the Dordogne and Isle rivers. At the tip of the appellation, the Fronsac hill provides an exceptional panorama over the two rivers and all the vineyards of the region. An ancient fortress stands on top, built by Charlemagne to oversee the river and land routes to Bordeaux. Transformed into an extravagant Italian-style residence by the Duke of Richelieu, the Cardinal's grandnephew, it hosted many festive events and helped to make the wines of the region known at the court of Louis XIV.





## SHOWING OFF THE BEAUTY

Being close to the Dordogne and Isle rivers brings Fronsac the benefits of a very mild microclimate, which can be seen in the vegetation where the vines give way to woods of holm oak and arbutus on the rocky mounds. Set on especially rugged terrain for the region, this «little Tuscany of Bordeaux» covers seven communes. The uneven topography gives rise to a wide variety of terroirs with soils that display many differences. They consist mainly of clayey limestone, but feature asteriated limestone at the top of the knolls and on the central plateau, while the slopes and valleys, which are more clayey, are made up of Fronsac molasse.


---

Conseil des Vins de Fronsac  
3A, chemin de Richelieu, 33126 FRONSAC - FRANCE  
Tel. +33 (0)5 57 51 80 51

E-mail: [info@vins-fronsac.com](mailto:info@vins-fronsac.com)  
[www.vins-fronsac.com](http://www.vins-fronsac.com)

 [@vinsfronsac](https://www.facebook.com/vinsfronsac)

 [@vinsdefronsac](https://www.instagram.com/vinsdefronsac)

 [VinsdeFronsac](https://www.youtube.com/VinsdeFronsac)



# Canon Fronsac



Number of  
winegrowers **40**



Surface area  
worked **220** hectares  
(544 acres)



Average  
production **2 million**  
bottles





## AHEAD OF THEIR TIME

The Canon Fronsac appellation is located at the confluence of the Isle and Dordogne rivers, where it enjoys the privileges of both climate and geographical position. It has always been prosperous. Its great reputation, however, is due to the genius of three men, Boyer, Lafon and Mathieu, whose names went down in history. In the 1750's, these three men initiated a winegrowing revolution by introducing new agronomic and technical practices on their estates. They were the first in the Libourne region to promote the concept of "Cru" and later "Château". Since 1969, the Gentilshommes de Fronsac brotherhood, made up of about thirty winegrowers recognised by their peers, has inducted celebrities and wine lovers, and perpetuated this tradition of excellence, promoting Fronsac and Canon Fronsac wines in France and throughout the world.

## CELEBRATING NATURE

In Fronsac and Saint-Michel de Fronsac, the appellation area's beautiful limestone hillsides border the rich Dordogne floodplain. To the north, its valleys are dotted with châteaux often hidden in the middle of shady parks, or Romanesque churches in villages nestling in the hollows. Because it is small, the area's geology is very uniform with an asteriated limestone sublayer. It is one of the most beautiful wine-growing landscapes in Bordeaux.

---

Conseil des Vins de Fronsac  
3A, chemin de Richelieu,  
33126 FRONSAC - FRANCE

Tel. +33 (0)5 57 51 80 51

E-mail: [info@vins-fronsac.com](mailto:info@vins-fronsac.com)  
[www.vins-fronsac.com](http://www.vins-fronsac.com)



@vinsfronsac



@vinsdefronsac



VinsdeFronsac



**Union des Syndicats Saint-Emilion - Pomerol - Fronsac**  
**BP 15 - 14 rue Guadet 33330 SAINT-EMILION - FRANCE**  
**Tel. +33 (0)5 57 55 50 50**

E-mail: [info@saint-emilion-pomerol-fronsac.com](mailto:info@saint-emilion-pomerol-fronsac.com)  
[www.saint-emilion-pomerol-fronsac.com](http://www.saint-emilion-pomerol-fronsac.com)