

# CHÂTEAU L'ISLE FORT

## BORDEAUX SUPÉRIEUR

### ORIGIN

Lignan-de-Bordeaux  
(right bank), Bordeaux, France

### WINE TYPE & VARIETIES

Still red of:  
58 % Merlot  
28 % Cabernet Franc  
14 % Cabernet Sauvignon

### VINEYARD

Plots located in the commune  
of Lignan.

### SOIL

Gravel and clay on limestone

### AGE OF VINES

TBA

### VITICULTURE

Lutte Raisonnée,  
working the soil,  
low yields ≈ 30 hl/ha

### VINIFICATION

Manual harvest, alcoholic  
fermentation in stainless steel,  
MLF goes through in  
French barrels, 25 % new,  
plus 12 months of ageing

A traditional, classic and humble “Petit Château” that is run by Sylvie Douce and François Jeantet – a Parisian couple who moved to Bordeaux when they bought Château L’Isle Fort back in 2000 to pursue their dream and vision of producing wine and escaping the busy streets of the city. The estate was at that time in need of major restoration as well as replanting, the process was lengthy, so it took a few years before the production was started.

Situated in the commune of Lignan the château with its 8 hectares of vines enjoy the unique terroir consisting of gravel on clay-limestone slopes with some sandy parts. Merlot dominates the vineyards and after comes Cabernet Franc and Cabernet Sauvignon. Vine growing and winemaking is carried out with the assistance of Stéphane Derencourt, a well renowned consultant whom is famous for making wine at Domaine de Chevalier, Clos Fourtet, Canon-la-Gaffelière, Château Smith Haut Lafitte, amongst others.

Vineyard work is carried out manually, including harvest. Yields are low, around 30 hl/ha. Primary fermentation takes place in stainless steel, malolactic goes through in barrel, followed by 12 months of élevage in french oak barrels, of which around 25 % are new.

The wines Château L’Isle Fort produces are prime examples of refined, elegant, well-balanced Bordeaux – true to its terroir.



VIN

EST. 2012