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JEAN-NOEL  
fourmeaux

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VGS CHATEAU POTELLE  
FOURMEAUX 2016 RED WINE  
MOUNT VEEDER, NAPA VALLEY

This wine bears my name... it is what I have learned during my life and what I have become. Art is evolutionary. Winemaking is too.

Representing maturity and wisdom while demonstrating presence and dimension: this a culmination of my decades old love affair with wine and life.

*The 2016 Fourmeaux Red Wine is THE most significant wine I have ever crafted in my now 38 years of winemaking in the Napa Valley.*

Mount Veeder's rugged volcanic soils force the vines to seek out nutrients and in turn produce tiny berries with intensely concentrated fruit: blackberry, blueberry, currant and spices. Accented by aromas of cocoa, baking spices, and sage which always provide a great freshness.

In the mouth, the wine is rich, full and ample, with multiple layers of dark fruits. The mountain tannins while present are well integrated supporting the wines structure. The overall impression is a wine of great and distinctive personality: a wine that claims its birthplace which is only highlighted with a subtle, highly respectful winemaking style. This wine is made to be enjoyed now yet has the potential of long aging that will only enhance its character and complexity.



SPECIFICATIONS

GRAPES:

82% CABERNET SAUVIGNON  
14% CABERNET FRANC  
3% PETIT VERDOT  
1% MALBEC

AGING:

24 MONTHS IN  
100% NEW FRENCH OAK

SOILS:

LOAMY WITH SHALE &  
VOLCANIC ROCK

APPELLATION:

MOUNT VEEDER, NAPA VALLEY

ELEVATION:

2200 FEET

FERMENTATION:

NATIVE YEASTS

HARVEST DATE:

OCTOBER 2016

TO REQUEST AN ALLOCATION EMAIL [MATTHEW@CHATEAUPOTELLE.COM](mailto:MATTHEW@CHATEAUPOTELLE.COM)