



# Château Renard Mondésir

**OWNER** Xavier CHASSAGNOUX

**APPELLATION** Fronsac

**COMMUNE** La Rivière

**VINEYARD SURFACE AREA** 7.20 hectares (17.8 acres)

**SOIL TYPE** Chalky clay and siliceous clay.  
«Renard» or «fox» sand on steep slopes

**GRAPE VARIETIES** 85% Merlot  
15% Cabernet Franc

**WINEMAKING TECHNIQUES** Grapes are processed according to the area in the vineyard they come from. Manual harvest. Fermentation in epoxy-coated concrete vats. 3- to 4-week vatting period. Pneumatic press.

**ELABORATION** In oak casks, of which 20 to 40% are new depending on the vintage. The wines are put into the casks in November for a full year.

**ANNUAL PRODUCTION** 2000 cases of the 1st wine  
2000 cases of the second wine  
(Château Renard)

**SALES** Chassagnoux et Fils S.A. in Libourne,  
France and local trade.

**VISITS** By appointment only

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**A** médée Chassagnoux, the grandfather of Xavier, the present owner of Château Renard Mondésir, could quite well have been a Fronsac wine grower at the beginning of the 1950's - he simply adored the region's wines. For almost half a century, he made it his business to increase the number of Fronsac wine-lovers, by selling these wines in Northern France and Belgium.

It was only later in 1978 that the Chassagnoux family actually came to run Château Renard Mondésir, that had been hitherto unknown.

Renard Mondésir is a small estate (7 hectares - 17.3 acres), but has a very distinctive variety of soil types - «renard» or «fox» sands (hence the name, in all likelihood), foots of hills and, of course, chalky clay.

Château Renard Mondésir wines have been of very even quality since 1990. Experience and keen observation have enabled Xavier Chassagnoux to control yields and obtain the best grapes at the right time.

Other vine management techniques also contribute to a harvest with maximum potential - secondary flower buds eliminated, vine branches are thinned out in two operations necessary, leaves are removed on both sides of each row and the grapes are manually sorted both in the vineyard and in the cellar.

The wines are bottled on the estate, which is the logical sequel of this quality process.

