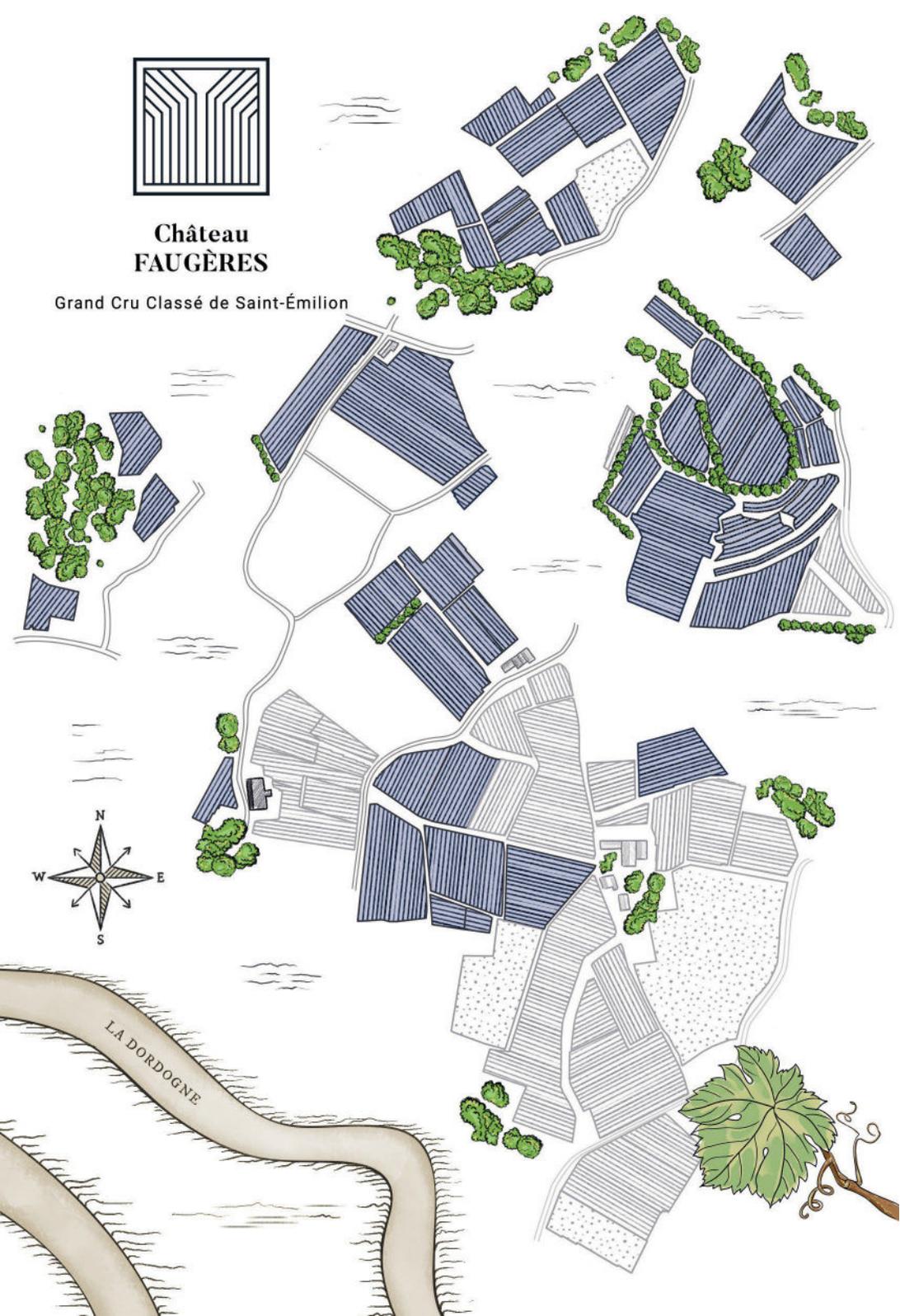




Château FAUGÈRES

Grand Cru Classé de Saint-Émilion



CHATEAU FAUGERES

SAINT-ÉMILION GRAND CRU CLASSÉ



VINEYARD SURFACE AREA: 39.96 ha

SOIL:

limestone plateau (asteria limestone subsoil) limestone and clay slope (limestone soil on clay-limestone molasse)

AVERAGE AGE OF THE VINES: 35 years

PLANTING DENSITY: 6,600 vinestocks/ha

VINEYARD PRACTICES:

Double Guyot pruning, soil cultivation and grass cover, shoot thinning, manual green harvesting, manual harvesting in small crates

ENVIRONMENTAL STEWARDSHIP:

Certified High Environmental Value (HVE)

BLEND:

70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

VINIFICATION:

*Gravity filling of the vats
Temperature-controlled truncated-conical stainless-steel tanks,
gentle maceration for 30 days*

CONSULTING OENOLOGIST: *Michel Rolland*

AGING:

*12 months: one-third in new French oak barrels, one-third in one-wine barrels,
one-third in two-wine barrels*

AVERAGE PRODUCTION: 130,000 bottles