



Château PÉBY FAUGÈRES

Grand Cru Classé de Saint-Émilion



CHATEAU PEBY FAUGÈRES

GRAND CRU CLASSÉ
SAINT-EMILION



VINEYARD SURFACE AREA: 7.15 ha

SOIL: *South- and south-east-facing clay-limestone hillside
(calcosols over clay-limestone molasse)*

AVERAGE AGE OF THE VINES: 45 years

PLANTING DENSITY: 6,600 vines/ha

VINEYARD PRACTICES:

*Double Guyot pruning, shoot thinning, manual green harvesting,
hand harvesting in small crates*

ENVIRONMENTAL INTEGRITY:

Certified Organic Agriculture and High Environmental Value (HVE)

BLEND: 100% Merlot

VINIFICATION:

*Vatting by gravity
30 days in concrete tanks, stainless-steel tanks and barrels for « vinification intégrale »*

CONSULTING OENOLOGIST: *Michel Rolland*

AGING:

*12 months with 35% new French oak barrels,
35% one-wine French oak barrels, and 30% two-wine French oak barrels*

PRODUCTION: 20,000 bottles