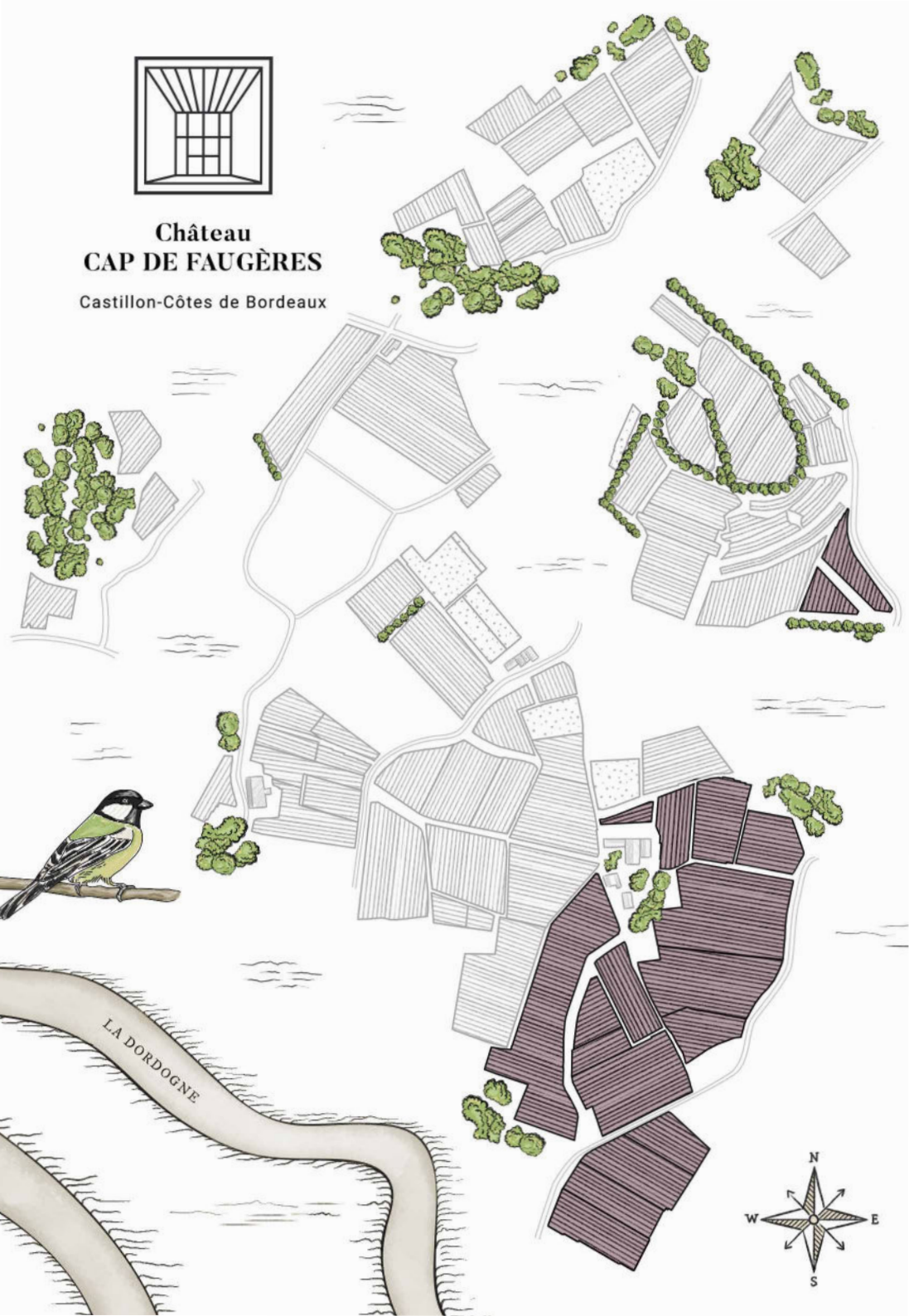




Château CAP DE FAUGÈRES

Castillon-Côtes de Bordeaux



CHATEAU CAP DE FAUGÈRES

CASTILLON – CÔTES DE BORDEAUX



VINTAGE 2024



GRAPE VARIETIES

85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc

HARVEST

We started picking the Merlot on 24/09 and the Cabernets on 4/10. The harvest was wrapped up on 4/10.

SURFACE

12 hectares under vine

YIELD

45.5 hl/ha

VATTING PERIOD

30 days in stainless steel vats

MATURING

12/14 months in stainless steel vats

PRODUCTION

72,000 bottles

2024 was a year of many challenges! It was a grueling vintage that our winegrowers will not forget in a hurry. Unpredictable weather conditions, high humidity levels and a harvest period marked by both rain and sunshine. It took some very close collaboration with Mother Nature - and our clay-rich soils - to pull off this challenge with aplomb. And our patience paid dividends! A precision-timed picking schedule allowed us to bring in grapes with dazzling potential while keeping alcohol levels moderate.

The 2024 vintage is all about balance, offering an ideal combination of elegance and indulgence. It is "just so"! *Vincent Cruège, Estate Manager, and Daniel Romero, Oenological Director*
Quentin Magne, Head Winemaker at Château Cap de Faugères : "We had to play cat-and-mouse with the weather to bring in a healthy harvest! We've never worked so hard, but the results speak for themselves: it has all the indulgent, charming character we have come to expect from Cap (and the winemaker!)"