



Château CAP DE FAUGÈRES

Castillon-Côtes de Bordeaux

Appellation: Castillon-Côtes de Bordeaux

Vineyard planted area: 20 ha

Soil: limestone-clay hillsides

(calcosol over limestone-clay molasses)

Grape varieties: 85% Merlot, 10% Cabernet Franc,
5% Cabernet Sauvignon

Average age of vines: 30 years

Vine density: 6,600 vines per hectare

Cultivation methods: double Guyot pruning, soil tilling
and grass cover, disbudding, crop thinning by hand,
harvesting with sorting tables, certified HVE3.

Environment: sustainable natural winegrowing

Winemaking techniques: gravity-filled vats,
pre-fermentation cold maceration, 30 stainless steel vats
and gentle vatting period of 30 days.

Consultant oenologist: Michel Rolland

Maturation: 12 to 14 months, 60% in second-fill barrels,
40% in third-fill barrels, no fining

Average production: 120,000 bottles