



Château FAUGÈRES

Grand Cru Classé de Saint-Émilion

Appellation: Saint-Émilion Grand Cru Classé

Vineyard planted area: 42 ha

Soil: limestone plateau (calcosol over starfish limestone) and limestone-clay hillsides (calcosol over limestone-clay molasses)

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

Average age of vines: 35 years

Vine density: 6,600 vines per hectare

Cultivation methods: double Guyot pruning, soil tilling and grass cover, disbudding, crop thinning by hand, harvesting by hand in crates, sorting tables, including an optical sorting table

Environment: sustainable, virtually organic viticulture with no herbicides, certified HVE3.

Winemaking techniques: gravity-filled vats, pre-fermentation cold maceration, temperature controlled conical wooden vats, gentle vatting period of three weeks, 50% malolactic fermentation in new barrels

Consultant oenologist: Michel Rolland

Maturation: 14 months, 50% in new French oak barrels, 50% in second-fill barrels, no fining

Average production: 100,000 bottles

Second wine: Calice de Faugères (formerly Chartreuse de Faugères)