



## Château PÉBY FAUGÈRES

Grand Cru Classé de Saint-Émilion

**Appellation:** Saint-Émilion Grand Cru Classé

**Vineyard planted area:** 7.45 ha

**Soil:** south and southeast facing limestone-clay hillsides  
(calcosol over limestone-clay molasses)

**Grape varieties:** 100% Merlot

**Average age of vines:** 45 years

**Vine density:** 6,600 vines per hectare

**Cultivation methods:** double Guyot pruning, disbudding, crop thinning by hand, harvesting by hand in crates, sorting tables

**Environment:** sustainable natural winegrowing,  
HVE3 and Organic Agriculture certified.

**Winemaking techniques:** complete winemaking process conducted in barrels, and partly in temperature-controlled concrete and stainless steel vats, pre-fermentation cold maceration, punching down, no filtration, gentle vatting period of three weeks, malolactic fermentation in barrels

**Consultant oenologist:** Michel Rolland

**Maturation:** 18 months on fine lees, 60% in new French oak barrels

**Average production:** 12,000 bottles

**Second wine:** Le Merle de Péby Faugères