

CHATEAU PEBY FAUGERES

GRAND CRU CLASSE
SAINT-EMILION



PRESS KIT

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Owners over the centuries

André de Faugeres



1619

1668

Niclaude de Faugeres

Claude Ducastel

(Libourne)

1685

1748

Jean Simon Aymen

(Castillon-la-Bataille)

1759

Jean-Baptiste Aymen

(Branne)

1759

1819

Elie Colombe Aymen

(Mayor of Grézillac)

1819

1822/3

François Escisseaud

1822/3

1872

Philippe Esquissaud



1872

1910

Jean Esquissaud

1910

1954

Jean and Yves Esquissaud

1955

1956

Pierre-Bernard Guisez (2nd left), Philippe Esquissaud (3rd left), with Mario and Jean (vineyard workers)

Jean Esquissaud

1957

1979



Resident in Boulogne-Billancourt, his last years were spent at Château Fauçères, where he died prematurely on 20 June 1987, having named his cousin Pierre-Bernard Guisez as his sole heir

1979

1987

Pierre Bernard Guisez and his wife Corinne

1987

2005

Philippe Esquissaud



Birth of Château Péby Fauçères, Saint-Emilion Grand Cru

1998



After a career in finance, and then in the family perfume business, Silvio Denz created a wine trading company in Zurich specializing in Bordeaux wines. In 2005, he acquired Châteaux Fauçères, Péby Fauçères, and Cap de Fauçères

2005

Silvio Denz

Château Péby Fauçères awarded a perfect score of 100/100 by critic Robert Parker for its 2005 vintage

2010

Château Péby Fauçères rises to the rank of Saint-Emilion Grand Cru Classé

2012

Château Péby Fauçères, Saint-Emilion Grand Cru Classé builds a new winery designed by architect Mario Botta

2021



CHÂTEAU PÉBY FAUGÈRES

The estate,
an extraordinary story

The history of Péby Faugères goes back more than four centuries, when André de Faugères acquired land in the communes of Saint-Etienne-de-Lisse and Sainte-Colombe in 1619 to plant vines. The vineyard remained in the Faugères family until it was sold in 1685 to Claude Ducastel, an innkeeper in Libourne, who in turn sold it to Jean-Simon Aymen, a citizen of Castillon-la-Bataille. The Aymen family kept the property for 74 years.

It then passed to the Esquissaud family, who remained owners for 183 years with the last descendant of the family being Pierre-Bernard Guisez (Philippe Esquissaud's cousin).

When Pierre-Bernard Guisez inherited the property in 1987, the wines were sold to a single merchant in Bordeaux. For ten years, he and his wife Corinne did everything possible to raise the quality of the wines to the highest level and to develop their reputation with the help of the oenologist Michel Rolland. Pierre-Bernard Guisez died at the age of 52 on 25 October 1997, leaving the Faugères vineyard (composed of Château Faugères, Château Péby Faugères in AOC Saint-Émilion Grand Cru and Château Cap de Faugères in AOC Castillon - Côtes de Bordeaux) to his wife and daughters.

In homage to Pierre-Bernard Guisez, who was known as "Péby", Château Péby Faugères was created in 1998. This vineyard, consisting of the best plots of Merlot planted in a single block on the ancient soil of Saint-Émilion's clay-limestone slope, produced a wine that was soon recognized in its own right.



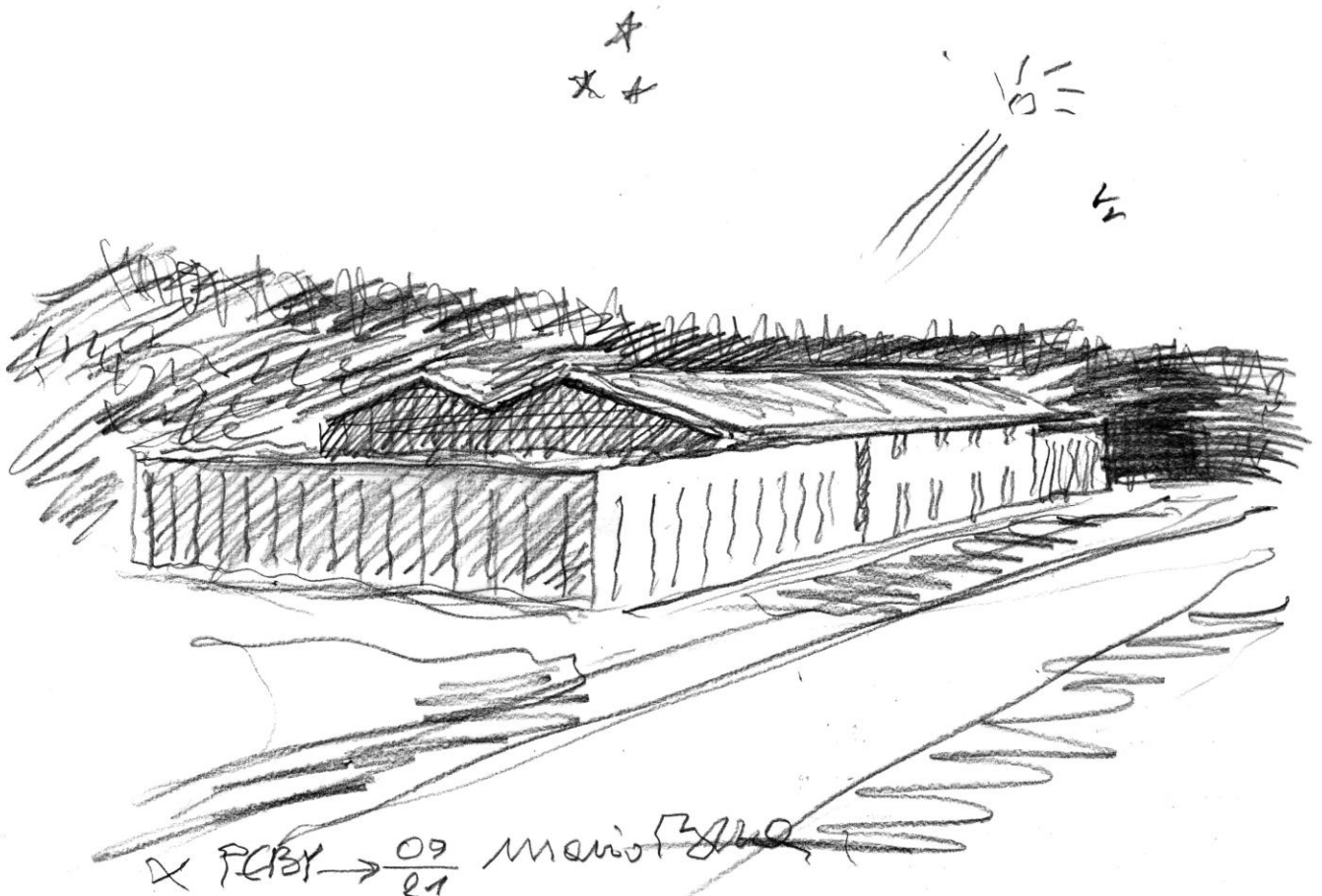
In 2005, Corinne Guisez and her daughters sold the property to Silvio Denz, who continued to enhance Château Péby Faugères. The fruit of a unique terroir, Péby Faugères is also the expression of a constant quest for perfection in the vineyard and the winery, where it remains faithful to the expert advice of oenologist Michel Rolland.

In 2012, seven years after its acquisition by Silvio Denz, Château Péby Faugères became a Saint-Émilion Grand Cru Classé.

Very committed to an environmentally friendly approach, the vineyard obtained AB (Agriculture Biologique) organic certification with the 2020 vintage.

The new winery,
by architect Mario Botta

Silvio Denz devotes himself tirelessly to continuing the work begun by his predecessors of raising the quality of Château Péby Faugères' wines to the highest level. His latest achievement is the new winery designed by architect Mario Botta, equipped with the most advanced equipment, in time for the 2021 harvest.



The environment, a forward-looking approach

Château Péby Faugères obtained level 3 “High Environmental Value” certification (HEV3) in 2020.

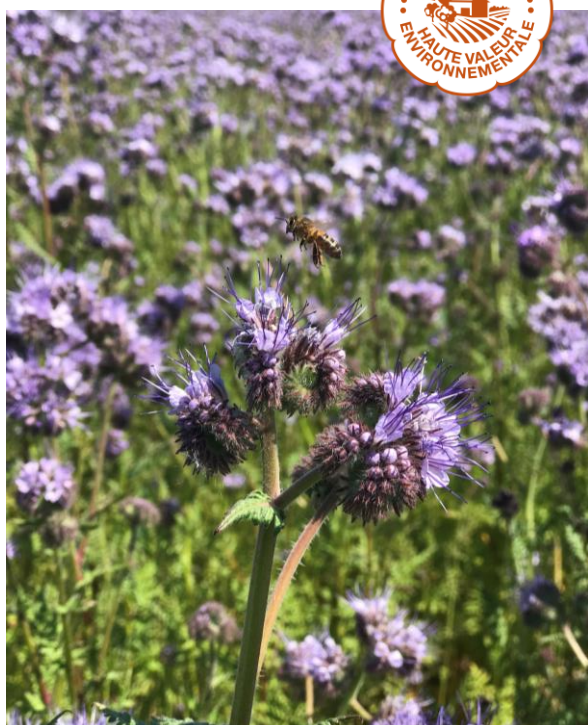
HEV3 certification requires an approach based on agroecology principles. To this end, we have designed production systems based on the existing characteristics of ecosystems.

Our vineyard management aims to reduce threats to the environment through the reduction of greenhouse gas emissions, decreased use of inputs, and the conservation of water resources.

Château Péby Faugères has also had Organic Agriculture (AB) certification since the 2020 vintage. Organic methods were an obvious choice for this Saint-Émilion jewel, as it combines optimal environmental practices, respect of biodiversity, and the preservation of natural resources.

Confident that organic practices represent the future of winegrowing, we favour non-polluting processes that respect the ecosystem and the local flora and fauna.

On a practical level, both in the vineyard and the winery, all members of the team are required to follow rigorous standards. The potential impact on the environment of every operation is taken into account: real thought is given on a joint basis to ensuring our practices are eco-friendly and sustainable.



"The property's 7.45 hectares successfully obtained this certification after many years of practising natural, organic agriculture."

Vincent Cruège,
Estate Manager

ARCHITECTURE

The winery,
a high-precision tool dedicated to wine



"It is only recently that wineries have become architectural features.

The relationship with a region shaped by the cultivation of vines creates the context for these works, each of which, in different forms, recalls the signs and images that link the work of man to the roots of 'mother earth'.

The process of growing and ripening grapes demands constant care and attention, with selection and refined processing closely related to climate and weather data. Good winemaking requires harmony between human behaviour and environmental balances. The architecture of the winery tends to reflect this spirit, where the building, with its rationality and geometry, becomes an element of dialogue and comparison with the organic configuration of the landscape."

Mario Botta

The winery as seen by Mario Botta

The new identity of Château Péby Faugères' winery completes the vineyard with the historical Chartreuse and the Château Faugères Cathedral Winery built in 2009, the three buildings forming a visual triangle. Located between the road and the rows of vines etched into the hillside in the background, the new winery project aims to enhance this terroir's former winemaking site while respecting the heritage value of the Saint-Émilion landscape.

The new building stands like a crown around the old stone winegrower's house. The extension has an abstract, contemporary language that contrasts with the existing building.

Two elements characterize the project: a walled enclosure that appears as a large stone base and a "suspended" sail forming the roof which is extended with wings housing the spaces on the upper floor.

The enclosure offers a minimal, rigorous architectural language – borrowed from rural and agricultural architecture – which contrasts with the old façade of the house that is only visible on the roadside to the south-east. The wall, made entirely of local stone, is sculpted with high slits.



Beyond the old building, only the service entrances on the vineyard side and the access to the vat room to the north-east interrupt the tight rhythm of the openings.

Glass façades on the first floor form the space for the large tasting room with a breathtaking view of the surrounding vines.

The ground floor is built around the barrel storage room in the centre of the building.

Following the topography of the site and allowing direct access from the road, the double-height vat room is at a lower level than the ground floor. The vat room is equipped with concrete and stainless steel vats.

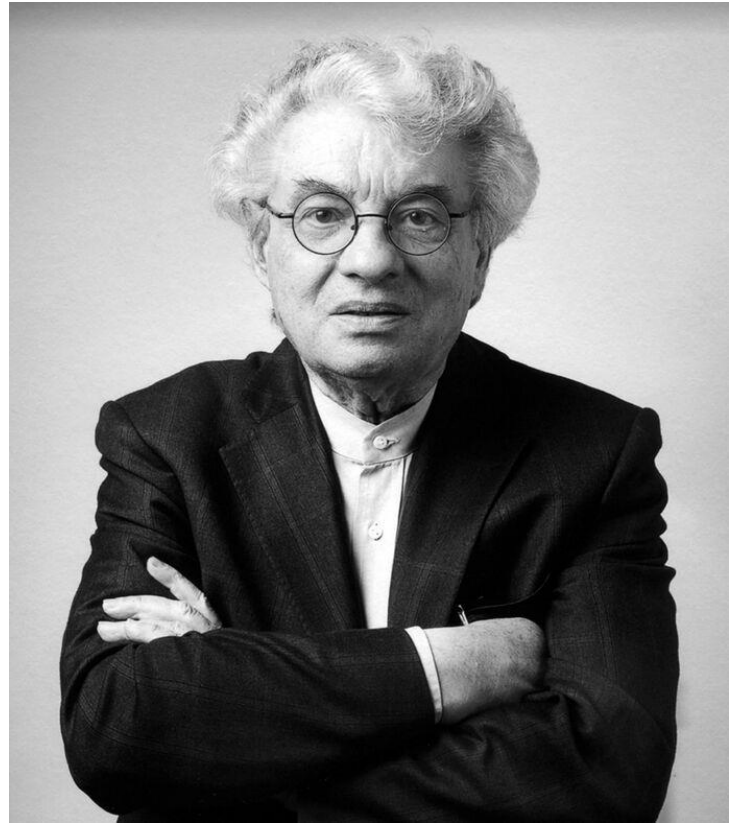
On the first floor – corresponding to the heritage room below – is the large glass-sided tasting room which opens onto a spacious panoramic terrace. Here the vista extends over the entire vineyard and offers a superb view of the Château Faugères Cathedral Winery built in 2009.

Mario Botta, biographical details

Mario Botta was born in 1943 in Mendrisio (Switzerland).

His architecture is inspired by Le Corbusier, Louis I. Kahn et Carlo Scarpa – architects he met during his studies at the IUAV University in Venice. After designing private houses in the canton of Ticino in Switzerland, his work rapidly embraced different themes and typologies in countries all over the world: schools, banks, administrative offices, libraries, museums, theatres and wineries, and ultimately religious and spiritual buildings, a form of architecture that is very dear to him, in which the very meaning of architecture is explored.

In 1996 he participated in the foundation of the Academy of Architecture in Mendrisio as part of the USI (Università della Svizzera Italiana) to pass on knowledge of a profession about which he is passionate.



Major international awards and numerous exhibitions have been devoted to his research and creativity.

Architecture and memory form an inseparable whole in his work, the transformations brought about by architecture being part of the human landscape. Light as a generator of space and primary geometric forms are some of the distinctive features of his architecture.



Villa René Lalique restaurant**,
Wingen-sur-Moder

Mario Botta Architeti projects include: the Maison de la Culture André Malraux in Chambéry, the Maison du Livre, de l'Image et du Son in Villeurbanne; the SFMOMA Museum of Modern Art in San Francisco; Evry Cathedral; the Jean Tinguely Museum in Basel; the Cymbalista Synagogue and Jewish Cultural Centre in Tel Aviv; the City Library in Dortmund; the Friedrich Dürrenmatt Centre in Neuchâtel; the MART Museum of Modern and Contemporary Art in Rovereto; the Kyobo Tower in Seoul; the TCS administrative buildings in New Delhi and Hyderabad; the Bodmer Foundation Museum in Cologne; the Papa Giovanni XXIII Church in Seriate; restructuring of the Teatro alla Scala in Milan; Santo Volto Church in Turin; the Berg Oase wellness&spa centre in Arosa; the

Campari offices and apartments in Sesto San Giovanni; **the Chateau Faugères winery in Saint-Émilion**; the tasting rooms' tables at Château Faugères in Saint-Emilion; the Bechtler museum in Charlotte; Santa Maria Nuova Church in Terranuova Bracciolini; the Tsinghua University library in Beijing; the administrative and residential complex in the ex-Appiani area in Treviso; the wellness centre in Rigi Kaltbad; the Hotel Twelve at Hengshan in Shanghai; Grenat Chapel, Penkenjoch, Zillertal; the Tsinghua University Museum in Beijing; the Villa Lalique restaurant in Wingen; the Fiore di Pietra restaurant in Monte Generoso; the Theatre of Architecture in Mendrisio; the Fortyseven° thermal baths in Baden; The Pavillon Hochberg in Wingen-sur-Moder.



Cathedral Winery of Château Faugères,
Saint-Emilion Grand Cru Classé

The winery's technical file

THE LOCALITY KNOWN AS "BARDOULET"

Design phase 2019-2020

Execution 2020-2021

Owner SARL Château Péby Faugères

Architect Mario Botta Architetti,

Mendrisio (Suisse)

Local architect Paul-Henri Quie-Nayel,

Libourne

Structural engineer Yann Bagur, Eysines

Construction CBA concept Jean Marc

Spatz, Strasbourg

Plot area 15,717m²

Size 43.20 x 20.1m, height 4.60m / ridge
height +7.90m

STRUCTURE AND MATERIALS

Support structure reinforced concrete, partly prefabricated

Cladding local Brétignac stone (Sireuil quarry), solid blocks 14cm high, various lengths

Structure steelwork/thermal insulation

Roof Roman roof tiles

Sheet metalwork with zinc

Metal joinery in aluminium, anthracite colour

Sunshades aluminium in the colour of the metal joinery

Interior walls:

Glass partition walls

Masonry/plasterboard walls coated with white painted plaster

Interior floor: Public areas in black natural stone

Dark-grey tiled work areas

Ceiling white painted plaster

Terrace wooden decking

Exterior landscaping: roadways and car park in crushed limestone



TECHNICAL AREA

Vat room

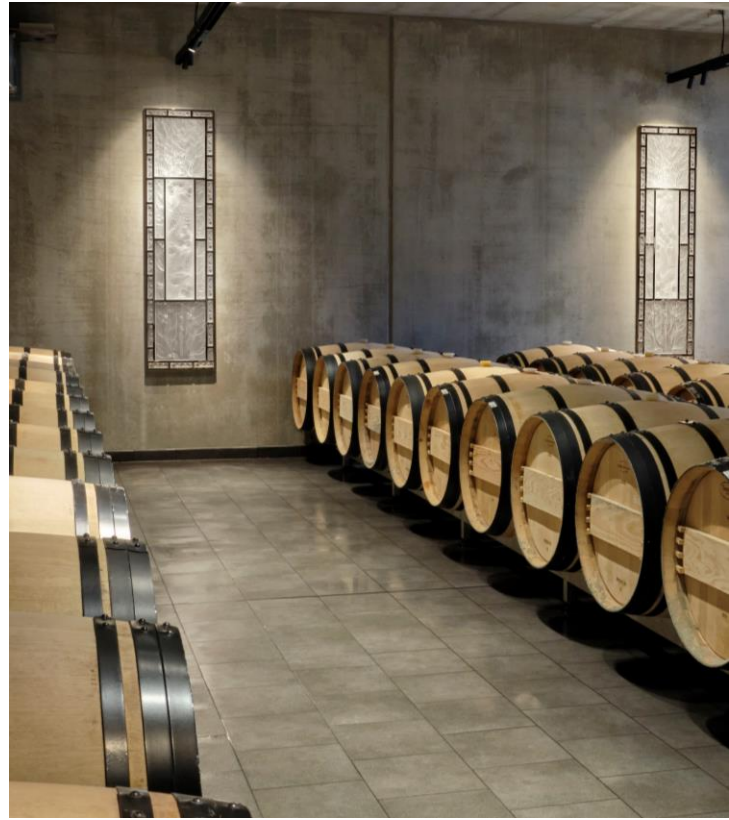
- 6 DELTA SUD 30hl concrete vats
- 10 LEJEUNE 17hl stainless-steel vats

Barrel vinification room

- 60 French oak barrels (225l)

Barrel ageing room

- 100 French oak barrels (225l)



PUBLIC AREA

Office

USM furniture – AGORA Bordeaux

Heritage room

Lalique Maison – Pietro Mignarelli

Cellar

Exhibition racks – AERNI

First-floor tasting room

Wooden furniture – Ateliers Férygnac
Reception furniture – AGORA Bordeaux
et KIST
Office kitchen – ENODIS

Doors

Lalique Interior Design Studio (LIDS)

WINE

High-precision vinification

Customized harvests

The 7.45 hectares of grapes that make up the vineyard are picked over two to three mornings in an approach based on precision and responsiveness.

State-of-the-art technology

The grapes are sorted using the SOCMA "cube" (a system that combines sorting and de-stemming), and then either vinified in barrels (225l) or in stainless steel vats (200 kg), filling the vats according to the principle of intra-plot vinification.

Barrel vinification space

The new winery has been designed with a room entirely dedicated to direct vinification in barrels. This room has a capacity of 60 barrels and is air-conditioned for perfect control of the temperature during the vinification cycle.

A new concrete and stainless-steel vat room

These materials have been selected to bring more freshness to the wine, as well as for their environmental impact with less water consumption. Ten small stainless-steel vats (17hl) and 6 concrete vats (30hl) made by LEJEUNE and DELTA SUD enable very precise plot-based vinification. This tailor-made vat room is also set up to enable trials and experiments.



Gentle, precise vinification

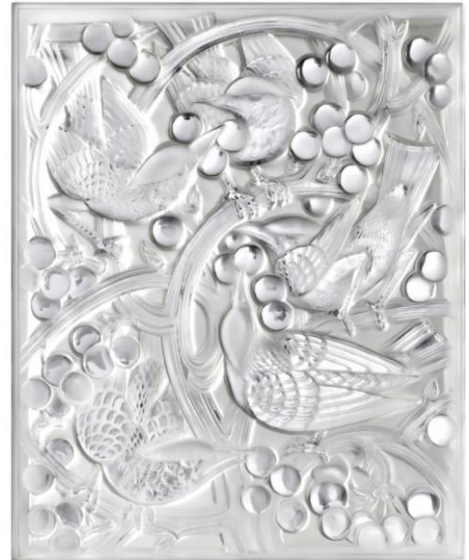
The greatest possible care is taken during the various stages of the vinification process. The pumping-over technique is used to extract colour, aroma, flavour, density and tannins. At the end of this 30-day period combining alcoholic fermentation and maceration, the batches are then transferred from the vats so that the wine can undergo malolactic fermentation in barrels.

Noble ageing

After two months of vinification, the wine is transferred to new French oak barrels and kept for 16 months with controlled temperature and humidity.

The stamp of Lalique from winery to bottle

Since the 2009 vintage, Château Péby Faugères bottles have been decorated with a Lalique engraving created by René Lalique himself in 1928. Originally designed to adorn the carriages of the world's most famous train, the Orient-Express, the "Blackbird and Grapes" engraving now adorns the 75cl bottles and the 150cl magnums. In this way, Silvio Denz's two passions, art and wine, are united.



"Blackbirds and Grapes" decorative panel

The new winery is breathing fresh life into this engraving by way of a collaboration with LALIQUE Interior

Design Studio (LIDS), which has custom-made doors and handles based on the panel created by René Lalique.



The team



Vincent Cruège,
Estate Manager



Daniel Romero,
Cellar Master

"With the support of teams as experienced as they are passionate, my goal is to combine knowledge and expertise to deliver the most accomplished vintages every year in a continuous quest for excellence and with the respect demanded by these great vineyards, of which we are merely the custodians."

Silvio Denz, Owner



David Houdet,
Vineyard Manager



The team

SILVIO DENZ

His passion is his profession

Pioneer, visionary, a modernist in everything he does, Silvio Denz likes to say that what he really strives to convey in his products are feelings and emotions. Never satisfied, a tireless perfectionist, he is living proof that André Lafon's lament, "It is so little we make of our lives..." does not always apply!

After a career in finance, and then in the family perfume business, Silvio Denz set up a wine trading company in Zurich specializing in Bordeaux wines and acquired a vineyard in Spain (Clos d'Agon). After founding Art & Fragrance in 2000 (renamed Lalique Group in 2016), he bought the prestigious French crystal company Lalique in 2008. Under his leadership, Lalique came to epitomize a luxurious home interior style and became successful once again. A great art lover, Silvio Denz has the largest private collection of René Lalique bottles, with 650 pieces.



In 2005, he acquired Châteaux Faugères and Péby Faugères, which were promoted to Saint-Émilion Grand Cru Classé status in 2012. Château Péby Faugères received 100 points from Robert Parker for the 2005 vintage, the ultimate reward for this constant aspiration to excellence. In 2007, together with Fabio Chiarelto, Silvio Denz bought the Montepeloso estate in Tuscany and in 2010, with Peter Sisseck, the AOC Saint-Émilion Grand Cru Château Rocheyron. His most recent acquisition was Château Lafaurie-Peyraguey, a Sauternes Premier Grand Cru Classé, in 2014. In parallel, Silvio Denz is developing a luxury hotel concept, based on the synergy between crystal and the vineyard – a marriage of French savoir-faire and savoir-vivre.

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