



Chateau Cap de Faugeres

Country: France Region: Bordeaux

Type: Red Varietal: Blend - Merlot, Cabernet Franc, Cabernet

Sauvignon

Format: 12 x

750ml

BC AB SK MB

+190325 +21440

Speculative Special Order

TASTING NOTES

Colour: Medium garnet-purple.

Aroma: Ripper of a nose, featuring warm plums and baked cherries with hints of

garrigue, forest floor and chargrill.

Taste: Blue and purplish hued fruits, smoke, liquorice, sweet spices and new oak

give this plump, forward Castillon Côtes de Bordeaux its distinctive

personality.

Food: Pairs great with a grilled New York striploin, rosemary rack of lamb or with

pork chops in a mushroom reduction.

AWARDS & ACCOLADES

 $2015 \sim 92$ Points. "Attractive and neatly focused raspberries and red plums with a very supple, polished and succulent palate that delivers plenty of flavor in a refreshing, sturdy frame. This offers plenty. Drink or hold." - James Suckling, Feb/2018

 $2015 \sim 90$ Points. "Lively, with aromatic pomegranate, rooibos tea and savory notes forming the core, picking up currant coulis and iron accents on the finish. Drink now through 2023. 11,250 cases made." - Wine Spectator, Mar/2018

OTHER INFO

Château Faugères occupies 37 hectares of homogeneous land which encompasses some of the finest terroirs in Saint-Emilion. The vines are situated on a limestone plateau of asteria limestone subsoil, dating back to the lower Oligocene, and clay and limestone slopesfacing south-southeast in a circular formation, with limestone soil on clay and limestone molasse from the upper Eoceneand Oligocene. This terroir is cultivated by means of natural sustainable viticulture, involving integrated cultivation and meticulous care on the part of the proprietors.

