

2010 CHATEAU FOUGEAILLES

LALANDE – DE - POMEROL



THE WINE:

75% Merlot / 25% Cabernet Franc from the LaLande-de-Pomerol appellation. The vines average 35–40 years. The grapes are hand harvested and double sorted followed by maceration of 35–40 days. The aging is in French oak barriques of 225 liters for 22 months with a combination of new and 2–3 year old barrels. 2010 was a classic vintage for Right Bank Bordeaux.

THE ESTATE:

Chateau Fougailles sits on a terrace above the Barbanne River less than 1km from the Pomerol appellation. The Estager family has been the owners of this estate for four generations. With a total production of less than 10,000 bottles this is a smaller estate allowing for more traditional winemaking methods. Winemaker Charles Estager employs natural winemaking techniques along with modern technology in the cellar.

TASTING NOTES:

COLOR: Dark, deep crimson color.

AROMAS: Black plums and earthy mineral combine with toasted oak.

FLAVORS AND TEXTURE: Black fruits reminiscent of dried blackberries and notes of bitter dark chocolate.

FOOD PAIRING: Rack of lamb with rosemary, olive oil and garlic.

~ DRINK NOW THROUGH 2022 ~