

2011 CHATEAU FOUGAILLES

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.

THE ESTATE:

Chateau Fougeailles 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 purple color.

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

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

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

~ DRINK NOW THROUGH 2024 ~