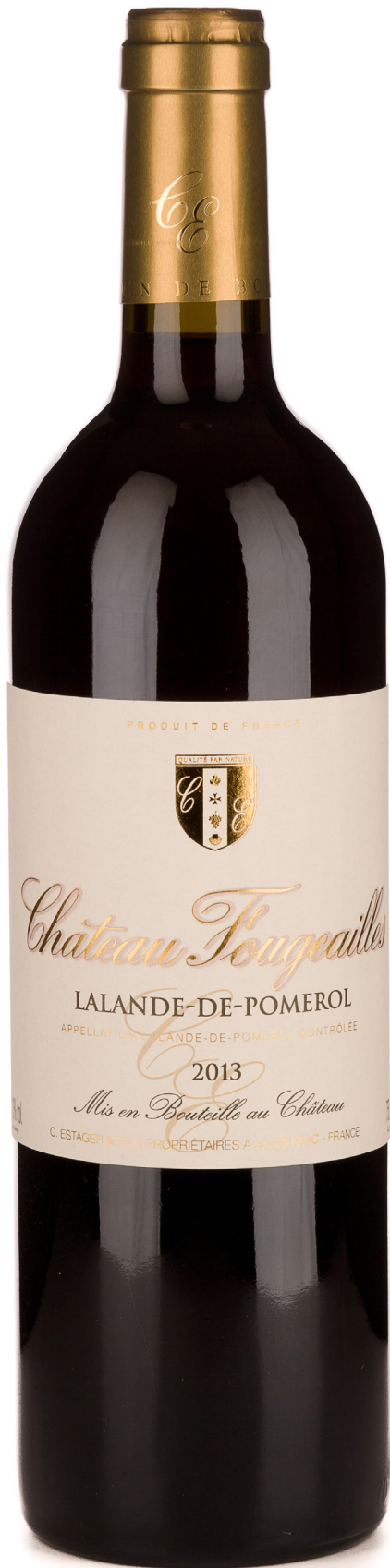


2013 CHATEAU FOUGEAILLES

LALANDE-DE-POMEROL, FRANCE



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 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 garnet

Aromas: smoky red fruits and dried flowers with hints of wood resin and tobacco

Flavor & Texture: dried red and black fruits lead to subtle notes of mineral and earth; silky and feminine in style

Food Pairing: rack of lamb with rosemary, olive oil, and garlic

-DRINK NOW THROUGH 2025-