

# 2014 CHATEAU FOUGEAILLES

---

## LALANDE-DE-POMEROL, FRANCE



### THE WINE:

65% Merlot / 35% 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 2014 vintage was hit and miss on the right bank but the wines near Pomerol showed well due to the soil being more able to drain the excess rain in the early summer.

### THE ESTATE:

Château 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:** ruby-garnet

**Aromas:** dried cherries, graphite, wood resin and tobacco leaf

**Flavor & Texture:** currants, crushed rocks, some herbal notes and mushroom

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

-DRINK NOW THROUGH 2026-