





Château de FAISE 2021

BORDEAUX SUPERIEUR AOC

CHATEAU DE FAISE is one of the oldest wineries of the Libourne area. On her return from the Crusades, the Countess of Castillon founded the Cistercian abbey of Faise in 1137. In the 14th century, the **Faise** wines were served to the court of the King of England.



VINEYARD

Siliceous-clay soil, ferruginous. Magnesia subsoil.

Age of vines: 25/30 years.

MERLOT, CABERNET FRANC, MALBEC

WINE

Tillage cultivation: single Guyot pruning. Traditional treatment and working of the soil and plant. Leaf thinning and green harvesting for better maturity.

Harvesting & Vinification: mechanical harvesting with manual grape sorting on a vibrating table. Traditional vinification in cement and stainless-steel temperature-controlled tanks. Fractionated pumping over, 6 times per day. Then a long period of maceration under 26°C (around 15 days).

Ageing: 12 months in vats.

TASTING

A beautiful ruby colour with light carmine tints. The nose is full of aromas, opening up with scents of wild raspberry and a delicate background of Cayenne pepper. The wine appears greedy on the palate and reveals notes of Morello cherry.

To be served with cured meats, grilled meats, roasted poultry, semi-matured cheese, grilled beef on vine branches with mushrooms, roast farm chicken, pot-au-feu, poule au pot, Reblochon cheese.

