## Château Faugères 2021

CSPC# 749553 750mlx12 13.5% alc./vol.

**Grape Variety** 75% Merlot, 20% Cabernet Franc, 5% Cabernet Sauvignon

AppellationSt EmilionClassificationGrand Cru Classé

Website http://www.chateau-faugeres.com/chateau-appellation-saint-emilion-grand-cru-

en/chateau-saint-emilion-vintages.html

**Sustainability** HVE3. viticulture close to the organic, herbicide-free.

**General Info** Château Faugères is a St Emilion Grand Cru that is now producing textbook new

wave St Emilions. In 1823, the Esquissaud family acquired the estates of Châteaux Faugères and Péby Faugères. Then in 1987, the land was inherited by Pierre-Bernard Guisez. Up to then, all the wine produced had been sold to a single local merchant. P. Guisez and his wife Corinne wanted to become more involved in the vineyards, setting out on a quest for the finest quality. Their wish was to see these exquisite terroirs become jewels in the crown of the Saint-Emilion Grand Cru appellation, a desire that was to be fulfilled in a short time with the help of Michel Rolland. Since 1997 the property has been owned by the film producer, Péby Guisez and his wife Corine and they have energetically breathed new life into it.

Winemaker Michel Rolland consults.

**Vintage** For Bordeaux, the vintage is defined by two opposing climatic factors:

1) Tumultuous weather conditions during the first half of the year, with frost, heavy rainfall, and cooler than average summer temperatures. A warm winter and early spring prompted early budbreak, which resulted in vines that were vulnerable to frosts, and May and June saw downpours of rain which created significant mildew pressure.

2) An extraordinary end to the growing season, when the sun finally made an appearance in late August and an anticyclone weather system brought calm, fine weather to what had been chaotic conditions. Doom-mongering meteorologists forecast storms at the end of September into October, but these largely didn't materialise and those who were prepared to ride out the weather were rewarded with grapes attaining full ripeness and the choice of when to pick in late

September for Merlot and October for Cabernet Sauvignon.

**Vineyards** There are 20 hectares of vineyards planted with Merlot (70%), Cabernet Franc

(25%) and Cabernet Sauvignon (5%). Surface area: 37 hectares; Soil: limestone plateau (asteria limestone subsoil) dating back to the upper Oligocene; limestone and clay slope (limestone soil on clay-limestone molasse) dating back to the upper Eocene and Oligocene; Grape varieties: 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon; Average of vines: 35 years; Planting density: 6,000 vine

stocks/hectare.

**Harvest** The harvest took place September 29 - October 15.

Vinification/ Gravity-filled vats, pre-fermentation, cold maceration, temperature controlled conical wooden vats, gentle Maturation vatting period of three weeks, 50% malolactic fermentation in new barrels. Aged months of ageing. 50 in new

French oak barrels, 50% in 2<sup>nd</sup>-fill barrels. No fining.

Tasting Notes The nose has a bouquet of ripe fruit, black cherries, and floral notes. On the palate, the wine is extremely rich

and flavourful with a fine acidity. The finish is characterized by freshness and balance.

Serving info Chateau Faugères is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar

temperature gives the wine more freshness and lift. Best served with all types of classic meat dishes, veal, pork,

beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.

**Production** 100,000 bottles annually

Cellaring Drink 2023-2037



## Scores/Awards

88 points - James Molesworth, Wine Spectator (score only) - January 2024

87-90 points - William Kelley, Wine Advocate - April 2022

93-94 points - James Suckling, JamesSuckling.com - May 2022

92 points - Georgina Hindle, Decanter.com - March 2022

**88 points** - Jane Anson, janeanson.com (score only) - May 2022

91-93 points - Jeff Leve, thewinecellarinsider.com - May 2022

91-93 points - Neal Martin, Vinous - May 2022

93-95 points - Antonio Galloni, Vinous - May 2022

91-93 points - Jeb Dunnuck MW - June 2022

**87 points** - Jean Marc Quarin (score only) - April 2022

91 points - Peter Moser, Falstaff Magazine - May 2022

92 points - Terres de Vins - April 2022

92 points - Vert de Vin - July 2022

91-92 points - Bettane & Desseauve (score only) - May 2022

## Reviews

"Aromas of berries, plums, sweet spices and licorice, framed by creamy new oak, introduce the 2021 Faugères, a medium to full-bodied, rich and rather extracted wine that's nevertheless more seamless and polished than is sometimes the case in the banner vintages at this address."

- WK, Wine Advocate

"A very fine-textured wine with linear, racy tannins. Medium body and bright acidity. Mineral and chalk. Lovely, curranty flavor."

- JS, JamesSuckling.com

"Bright and mineral, this has a good combination of creamy but still juicy strawberry and raspberry fruit with wet stone salinity on the palate, the two playing a push-pull for dominance but supported by fine, quite direct tannins. I like the clarity here, there's no frills or hiding and I like the classic nature of it."

- GH, Decanter.com

"Medium-bodied, soft, fresh, and silky, with layers of sweet, juicy, dark plums, black cherries, mocha and espresso. Lush and refined, the wine finishes with espresso, dark cocoa, and deep, ripe, sweet pit fruits with a sprig of mint in the endnote. The harvest took place September 29 - October 15. Drink from 2023-2037." - JL, thewinecellarinsider.com

"The 2021 Faugères offers vanilla-y red fruit and modest definition on the nose, which is quite fragrant but missing some complexity. The palate is medium-bodied with sappy red fruit and fine acidity. A less opulent Péby than of late and, frankly, all the better fir it."

- NM, Vinous

"The 2021 Faugères offers a beguiling mix of inky dark fruit and brighter, saline nuances that lend vibrancy. Red/purplish berries, lavender, rose petal and sweet spice are all beautifully lifted. I have to say, I very much like the energy and overall tension here. A mix of floral and mineral accents punctuates the finish. Terrific."

- AG, Vinous

"The 2021 Château Faugères comes a larger 37-hectare vineyard and 35-year-old vines. The blend is 75% Merlot, 20% Cabernet Franc, and the rest Cabernet Sauvignon, and it will spend 12 months in one-third new barrels. With great aromatics (black raspberries, cassis, violets), medium-bodied richness, silky, ultra-fine tannins, and outstanding balance, it's not a heavyweight and shines for its elegance and purity. It' certainly makes the most of the vintage and will easily end up being an outstanding wine."

- Jeb Dunnuck

"Dark ruby core, purple reflections, subtle brightening on the rim. Delicately herbal aromas, red-berried fruit, red cherries, and hints of tobacco. Juicy, elegant, ripe plums on the palate with fresh acidity and a touch of sweetness on the finish. Good with food."

- PM, Falstaff Magazine

"The nose is fruity and reveals a certain elegance as well as a nice finesse of grain. There are notes of juicy/ripe blackcurrant, bright black cherry and more lightly ripe red berry fruit combined with hints of black tea/bergamot as well as hints of nutmeg, sweet spices, and a subtle touch of saffron. The palate is fruity and offers minerality,

Reviews juiciness, gourmandize, some acidity, tension, harmony in the matter, delicacy, some tension, and a light note of pencil shavings. On the palate, this wine expresses notes of pulpy/juicy black berries, fairly ripe blackcurrant and, more slightly, fairly ripe raspberry, combined with hints of violet, nutmeg, fine bergamot/black tea and a discreet touch of pepper and zan. Sapidity on the finish/persistence. Discreetly marked tannins. Good length." - Vert de Vin

"Elderberry jam, tangy touch, touch of freshness on the grass medicinal. The mouth is tense, tapered, articulated on a straight and scathing material, a fresh blackcurrant juice which has a well-digestible character. A touch of straightness which will have to blend."

- Terre de Vins

