

# Château Faugères 2009

CSPC# 749553

750mlx12

14.5% alc./vol.

SOLD OUT

**Grape Variety**  
**Appellation**  
**General Info**

85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon  
St Emilion

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.

**Vintage**

The conditions for the 2009 vintage were the driest in ten years, though the growing season started with a very wet and cool spring, delaying the bud break. On 13 May, the Saint-Émilion vineyards were battered by a hailstorm, most notably the plateau, which resulted in a partial loss of the harvest. Throughout the 2009 vegetation cycle, the water balance was largely in deficit, particularly from 15 June to mid-September. From this point of view, the vintage is very similar to that of 2000, but with lower yields. The onset of vine water stress was later than in 2005. The earliness of the storm and the quick reactions of the château's team made it possible to repair the damage quickly and with the best possible outcome in the circumstances. These superb climatic conditions were conducive to the formation of a rich vein of tannin, with late onset of technological and aromatic ripeness. The powerful presence of anthocyanins and above all the very low level of malic acid are similarly characteristic of this vintage. The rains in mid-September gave fresh momentum to the rather slow ripening of the grapes, while the magnificent late-season weather provided ideal harvesting conditions. During the summer of 2009, the high quality of the clay and limestone slopes of Faugères afforded a good level of water recovery for the vines, without any pronounced stress or phenol blocking. Moreover, with the yield limited by the hailstorm in May, the fruit that survived was endowed with even greater richness.

**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 ; Av age of vines : 35 years ; Planting density : 6,000 vine stocks/hectare

**Harvest**

Harvesting of the young Merlot vines started on 30 September 2009. It was possible to plan the picking over a period of two weeks, without any pressure from the weather, selecting in turn those grapes that had reached perfect ripeness.

**Maturation**

This was the first harvest to be vinified entirely in the new cellar, designed by Mario Botta and known as the "cathedral of wine", using all the latest processing technology, such as cold storage rooms, visual sorting, gravity flow on three levels, pneumatic crushing and automatic density control. The grapes are fermented in temperature-controlled stainless-steel tanks and the wines are matured in barriques for 15-18 months.

**Tasting Notes**

The wines of this vintage are characterized by exceptional concentration, rarely equaled, and outstanding balance. The fruit is excellent, rich, complex and dense on the palate, with velvety tannins displaying perfect ripeness, with a very long finish, both powerful and elegant. With thanks to Mother Nature.



<b>Production</b>	5,000 cases made
<b>Cellaring</b>	Drink 2013-2025
<b>Scores/Awards</b>	<p><b>93 points</b> - James Molesworth, Wine Spectator - March 31, 2012</p> <p><b>92-95 points</b> - James Suckling, Wine Spectator - Web Only 2010</p> <p><b>93 points</b> - Robert Parker, Wine Advocate #199 - February 2012</p> <p><b>90-93 points</b> - Robert Parker, Wine Advocate #188- April 2010</p> <p><b>76-78 points</b> - Neal Martin, Wine Journal - May 2010</p> <p><b>92-94 points</b> - Roger Voss, Wine Enthusiast - September 8, 2010</p>
<b>Reviews</b>	<p><i>“Dense in its layers of blackberry, linzer torte and plum sauce, but caressing in feel, with silky structure and a long finish that has a well-buried, chalky minerality. Almost approachable now, but the precision and balance are there for the cellar. Best from 2013 through 2025. 5,000 cases made.”</i></p> <p>- JM, Wine Spectator</p> <p><i>“Blackberry, toasty oak, coffee bean and dark chocolate. Full-bodied and very chewy, with masses of tannins that are a little aggressive. But should come around nicely. Very chewy. Ultra concentrated. Score range: 92-95”</i></p> <p>- JS, Wine Spectator</p> <p><i>“Far more accessible is the 2009 Faugeres. Again, cropped at a low 18 hectoliters per hectare, but a different blend of 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, this wine boasts 14.5% natural alcohol, and both Stefan von Neipperg and Michel Rolland confer on the consulting. Full-bodied and dark ruby/purple, with a nose of graphite, pen ink, blueberries and black raspberries, the wine is deep, dense and pure, with a broad, savory texture and a long finish with no astringency. Drink this beauty over the next 15-20 years.”</i></p> <p>- RP, Wine Advocate</p> <p><i>“Two powerful efforts from proprietor Silvio Denz, the 2009 Faugeres may turn out to be one of the two or three finest examples of this cuvee. Fresh, with bright acids, a dense opaque purple color, and notes of graphite, blueberries, black currants, smoke, and charcoal, this full-bodied, intense, textured, rich 2009 is a blend of 85% Merlot and the rest primarily Cabernet Franc with a touch of Cabernet Sauvignon. Amazingly, it achieved 14.5% natural alcohol, and should drink well for 15+ years. Faugeres’ brain trust of consultants includes Michel Rolland and Stefan von Neipperg. (Tasted three times.)”</i></p> <p>- RP, Wine Advocate</p> <p><i>“Tasted at a negociant. Prune and stewed apricot on the nose which is showing obvious signs of over-maturity. The palate is full-bodied and very saccharine, plush tannins but lacking freshness with an excessively cloying Languedoc finish. Not for me. Tasted March 2010.”</i></p> <p>- NM, Wine Journal</p> <p><i>“92-94 Barrel sample. Very ripe, sweet plums and figs, with plush, sweet fruits and the richest structure. “</i></p> <p>- RV, Wine Enthusiast</p>

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