

Château Faugères 2011

CSPC# 749553

750mlx12

15.0% alc./vol.

Grape Variety	85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon
Appellation	St Emilion
Website	http://www.chateau-faugeres.com/chateau-appellation-saint-emilion-grand-cru-en/silvio-denz-saint-emilion.html
General Info	<p>Château Faugeres 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.</p>
Vintage	<p>The 2011 vintage was characterized by a particularly hot, dry spring, early and rapid flowering, an unusually long summer lasting from April to September, and a magical late autumn, with warm, dry conditions.</p> <p><i>A summer-like spring:</i> A dry, cool winter, lacking a really cold spell, gave way to a period of warmer weather and water deficit in April (no rainfall exceeding 5mm before the end of June), with temperatures 4°C higher on average compared with the previous years. Bud break started at the beginning of April and the first leaves appeared in mid-April. The earliness of flowering, concentrated around 20 May, was unprecedented.</p> <p>There were summer temperatures from springtime onwards, reaching 39°C on 26 and 27 June. Fortunately, a cautious approach was adopted, omitting leaf thinning in order to shield the fruit so as to avoid or limit the effects of “scorching” on the grapes.</p> <p><i>A normal summer:</i> The temperatures in July and August, through to mid-September, were close to the seasonal norm. Ripening also began very early, at the end of June, though the start was slow because of the water deficit; rainfall in the second half of July accelerated the coloration of the fruit, with ripening completed by 10 August.</p> <p><i>Late autumn brings Indian summer:</i> The rainfall in late August/early September might have weakened the skins had it not been for an anticyclone which settled in for a period in mid-September. This created conditions favourable to complete ripening of the three varieties planted at Château Faugères.</p>
Vineyards	<p>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 per hectare</p>
Harvest	<p>Harvesting got underway around mid-September, on average some 12 days earlier than in 2010, and continued in sunny conditions until 4 October. As at Château Péby Faugères, the use of optical sorting equipment made it possible to select only the grapes which had reached perfect ripeness. Yields of the 2011 vintage of Château Faugères were around 35 hl/ha.</p>



Maturation	This was the third 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 2011 vintage has high phenolic concentrations and is very rich in anthocyanin, with abundant, readily extracted tannins from the skins and seeds. The level of alcohol is around 13°. Acidity levels, as in 2010, are high, producing a pleasing freshness on the palate and perfect balance. The wines are very aromatic, with notes of red berries, hints of menthol and liquorice, and a quite distinct minerality.
Production	5,000 cases made
Cellaring	Drink 2016-2025
Scores/Awards	<p>91 points - James Molesworth, Wine Spectator - March 31, 2014</p> <p>90-93 points - James Molesworth, Wine Spectator - Web Only 2012</p> <p>91-93 points - Robert Parker, Wine Advocate #200 - April 2012</p> <p>87-89+ points - Neal Martin, Wine Journal - May 2012</p> <p>89-91 points - Roger Voss, Wine Enthusiast - June 25, 2012</p> <p>93 points - James Suckling, JamesSuckling.com - February 2014</p> <p>90-91 points - James Suckling, JamesSuckling.com - April 2012</p> <p>16 points - Julia Harding, JancisRobinson.com - April 2012</p> <p>16 points - Decanter.com - April 2012</p> <p>89 points - Jeff Leve, thewinecellarinsider.com - November 17, 2013</p> <p>89-90 points - Jeff Leve, thewinecellarinsider.com - April 24, 2012</p> <p>87-89+ points - Jeremy Williams, winewordsandvideotape.com - April 2012</p> <p>91 points - Tim Atkin, MW - timatkin.com - April 2012 (score only)</p> <p>15 points - La Revue du Vin France (score only)</p> <p>17.5 points - Gault & Millau - April 2012 (score only)</p> <p>91 points - Falstaff Magazine - April 2012 (score only)</p>
Reviews	<p><i>"This is packed with plum cake, melted black licorice, blackberry compote and singed anise notes, with a roasted apple wood accent stretching out on the finish. Best from 2015 through 2025. 5,000 cases made."</i> - JM, Wine Spectator</p> <p><i>"Very lush yet pure, offering terrific mouthfeel to the boysenberry, plum and cassis fruit flavors that are well-focused through the finish, with floral and red licorice hints checking in. This is off to a lovely start."</i> - JM, Wine Spectator</p> <p><i>"The impressively endowed 2011 Faugeres is a big wine for the vintage, boasting an opaque ruby/purple color as well as notes of creosote, black currants, blueberries, coffee beans and toasty oak. This modern-styled, full-bodied, pure, textured, long St.-Emilion's zesty acidity gives freshness and vibrancy to this big wine. It tips the scales at 14% natural alcohol and is a blend of 85% Merlot with the rest primarily Cabernet Franc and a tiny bit of Cabernet Sauvignon. It should evolve for 15-20 years. One of the up-and-coming stars of St.-Emilion, Faugeres is owned by Swiss entrepreneur, Silvio Benz (also the owner of the Lalique crystal company)."</i> - RP, Wine Advocate</p> <p><i>"The Faugeres is very ripe and raisin-like on the nose with touches of fresh prune. The palate is medium bodied with a slightly alcoholic entry. I appreciate the boldness and structure of tannins, although the fruit towards the finish is a little disjointed. Perhaps this will merit a high score after bottling because the finish is well defined and compensates for the nose. Tasted April 2012."</i> - NM, Wine Journal</p> <p><i>"A wonderful red for the vintage with plum, berry, chocolate and toasted-oak character. Full body, integrated tannins and a velvety texture. Wow. Try it in 2017."</i> - JS, JamesSuckling.com</p>

- Reviews** *"A little chewy and austere with some very pretty blueberry and currant character. Medium to full body, with fresh acidity and a clean finish. Minerally. Will fill in nicely with elevage. 85% Merlot, 10% Cabernet Franc and 5% Cabernet."*
- JS, JamesSuckling.com
- "89-91. Barrel sample. This wine shows mint and spice flavors, new wood and soft tannins. Fruity, attractively forward and ripe."*
- RV, Wine Enthusiast
- "Deep bright cherry red. Violets and dark red fruit. Just a touch dusty. Fresh, chewy and generous. The tannins finish a little dry, but the finish is lively."*
- JH, JancisRobinson.com
- "Maintains the modern house style. Dark colour. Generous fruit, firm ripe tannins and acidity is a little more obvious but balanced. Drink 2017-2025."*
- Decanter.com
- "Medium bodied, soft, polished and open, the wine serves up licorice and black cherries in the nose and on the palate."*
- JL, thewinecellarinsider.com
- "From 85% Merlot, 10% Cabernet Franc and 5% Cabernet Franc, the wine is aged in 50% new oak. This medium-bodied wine displays floral, red plum, licorice and earthy aromas and ends with a light red berry finish"*
- JL, thewinecellarinsider.com
- "Deep and dense; ripe and sweet; full and saturated; layers but on the jammy side; fruit, layers and cake' very big sweet and ripe style; easy; some liquorice and black cherry notes. Good stuff if chewy on the finish. Tasted blind at Cercle Rive Droite 1/4/12."*
- JW, winewordsandvideotape.com
-