

## Château Faugères 2012

CSPC# 749553

750mlx12

15.0% alc./vol.

<b>Grape Variety</b>	85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon
<b>Appellation</b>	St Emilion
<b>Classification</b>	Grand Cru Classé
<b>Website</b>	<a href="http://www.chateau-faugeres.com/chateau-appellation-saint-emilion-grand-cru-en/chateau-saint-emilion-vintages.html">http://www.chateau-faugeres.com/chateau-appellation-saint-emilion-grand-cru-en/chateau-saint-emilion-vintages.html</a>
<b>General Info</b>	<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>
<b>Vintage</b>	<p>After the very cold and dry winter of 2011–2012, bud break lasted throughout April. The rains of April and May, coupled with mild temperatures, resulted in insignificant mineralization and strong vegetative growth of the vines. Flowering was late (29 May) and drawn out, with a delicate fruit set. The old Merlot plants have at times seen yields reduced due to coulure (shatter, a failure of the fruit to set) or millerandage (shot grapes, incomplete development). There was settled summer weather from 15 July, with the hottest August since 2003, allowing partial recovery of the growth cycle. From mid-July onwards, 2012 was one of the driest vintages of recent years (along with 2005, 2009 and 2010), resulting in a significant water deficit (120mm lower than the thirty-year average). Ripening in early August was prolonged, with peaks of temperature from July to September and reduced rainfall. The biggest daily temperature difference recorded was 12.9°C, the highest in eight years, favoring a high level of anthocyanins and aromatic intensity. September and October were mild, close to the seasonal norm (27–28°C on 5 October).</p>
<b>Vineyards</b>	<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>
<b>Harvest</b>	<p>The storms on 23 and 25 of September boosted ripening of the fruit. The late harvest was accompanied by sorting in numerous phases to select the best-quality grapes. Harvesting for the red wines took only nine days for all five estates, from 8 to 16 October. Yields: between 18 and 26 hl/ha for the reds and 35 hl/ha for the white, picked three weeks earlier. These low yields are attributable to the delicate flowering, notably on the older vines, and the high incidence of disease. The weight of the fruit was low to medium (&lt;1.6g per Merlot grape) owing to the low number of seeds (about 1.5 per grape) resulting in great concentration of the juice.</p>
<b>Vinification</b>	<p>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</p>



<b>Vinification/ Maturation</b>	temperature-controlled stainless-steel tanks and the wines are matured in barriques for 15 months.
<b>Tasting Notes</b>	The 2012 vintage is rich in anthocyanins and has velvety and finely extracted tannins. There is a freshness on the palate and perfect balance. The wines are very aromatic, with notes of red berries, menthol and liquorice, and a marked mineral character. A long finish, fruity and fresh.
<b>Production</b>	2,750 cases made
<b>Cellaring</b>	Drink 2015-2030
<b>Scores/Awards</b>	<p><b>90 points</b> - James Molesworth, Wine Spectator - March 31, 2015</p> <p><b>89-92 points</b> - James Molesworth, Wine Spectator - Web Only 2013</p> <p><b>91 points</b> - Robert Parker, Wine Advocate #218 - April 2015</p> <p><b>90-92 points</b> - Robert Parker, Wine Advocate #206 - April 2013</p> <p><b>88-90 points</b> - Neal Martin, Wine Journal - May 2013</p> <p><b>92-94 points</b> - Roger Voss, Wine Enthusiast - April 9, 2013</p> <p><b>91 points</b> - James Suckling, JamesSuckling.com - February 2015</p> <p><b>91-92 points</b> - James Suckling, JamesSuckling.com - April 2013</p> <p><b>16 points</b> - Jancis Robinson, JancisRobinson.com - April 2012 (SCORE ONLY)</p> <p><b>16.5 points</b> - Decanter.com - April 2013</p> <p><b>87-89+ points</b> - Jeremy Williams, winewordsandvideotape.com - April 2013</p> <p><b>88 points</b> - Tim Atkin, MW - timatkin.com (score only)</p> <p><b>84 points</b> - Jeannie Cho Lee MW, asianpalate.com - April 2013</p> <p><b>15 points</b> - La Revue du Vin France (score only)</p> <p><b>14.5 points</b> - Vinum Wine Magazine (score only)</p> <p><b>89-91 points</b> - Falstaff Magazine (score only)</p> <p><b>16.5 points</b> - Gault &amp; Millau (score only)</p> <p><b>16.5-17 points</b> - Bettane &amp; Desseauve (score only)</p>
<b>Reviews</b>	<p><i>"Offers a polished feel, with caressing plum, boysenberry and cherry preserves flavors that stay bright and pure through the anise- and fruitcake-laced finish. A real crowd-pleaser, but with enough spine to stay honest. Drink now through 2022. 2,750 cases made."</i> - JM, Wine Spectator</p> <p><i>"Features a coating of lightly dusty toast, with a medium-weight core of damson plum, red currant and bergamot. A bright, floral edge enhances the finish, imparting a taut feel. Score range: 89-92"</i> - JM, Wine Spectator</p> <p><i>"This beautiful wine is consistently well-made and is again a star in 2012. Dense ruby/purple with notes of blackcurrants, blackberry and licorice, the wine is medium to full-bodied and displays moderate but ripe, integrated tannin and a judicious use of toasty oak. This beautifully textured, heady St.-Emilion should drink well for 10-15 years."</i> - RP, Wine Advocate</p> <p><i>"The basic cuvee of 2012 Faugeres is a stunner as well. Made primarily from Merlot blended with some Cabernet Franc, it exhibits plenty of black currant, black cherry, charcoal, graphite and fudge-like notes in addition to a medium to full-bodied, lush, round, generously styled personality. Drink it over the next 7-8 years."</i> - RP, Wine Advocate</p> <p><i>"The Faugeres 2012 has a ripe candied bouquet with light fig and raisin notes. The palate is medium bodied with fine tannins, plenty of sweet red and black fruit and a finish that is pleasantly refined. Tasted April 2013."</i> - NM, Wine Journal</p> <p><i>"A fresh and clean wine with blueberries, hints of vanilla and raspberries. Some citrus too. Full body, fine tannins and a fresh finish. Drink or hold."</i> - JS, JamesSuckling.com</p> <p><i>"Refined and balanced with a harmony between the fruit and tannins. Very polished and elegant. Fresh acidity. Just right for the vintage. Not overdone."</i> - JS, JamesSuckling.com</p>

**Reviews** *“92–94. Barrel sample. This is a fruity wine, dominated by delicious black currant flavors. It has a firm background of fine, complex tannins and a fragrant, lingering aftertaste.”*  
- RV, Wine Enthusiast

*“Dark fruit expression. Well-handled extraction. Powerful but polished tannins. “*  
- Decanter.com

*“Deep and saturated; enticing ripe fruit notes; some lift; spicy some VA and oak; density; quite ripe and dense; lots of material and tannin. OK 86-88 Tasted blind at Cercle de Rive Droite Sunday April 7, 2013 [Later – slightly better note] Deep and saturated colour; ripe, some red fruits and pretty unctuous; rich palate with lots of oomph; black fruits; rich; quite sweet and ripe style. Chewy finish. 87-89+ Cercle de Rive Droite 10<sup>th</sup> April 2013”*  
- JW, winewordsandvideotape.com

*“This is a classic St-Emilion with juicy flavours and fairly simple, overt black fruits. Easy and perfect to enjoy young. Tasted in: Bordeaux, France. Maturity: Young. (07-Apr-2013)”*  
- JCL, asianpalate.com

---