## Château Faugères 2014

CSPC# 749553 750mlx12 15.0% alc./vol.

Grape Variety
Appellation
Classification

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

Grand Cru Classé

http://www.chateau-faugeres.com/chateau-appellation-saint-emilion-grand-cru-en/chateau-saint-emilion-vintages.html

**General Info** 

Website

Château Faugeres is a St Emilion Grand Cru that is now producing text book 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. The winter of 2013/2014 was characterized by its dampness and very gentle

Vintage

temperatures, with the lowest number of days of frost (under 10) in the last decade.

As a result, bud break was about two weeks earlier than average. The "green tip" stage was observed around 2 April.

However, a drop in temperatures in mid-April and then again in mid-May, resulted in the growth cycle losing its advance. Rain over the spring period was slightly above average, resulting in a significant threat of fungal diseases (mainly mildew and botrytis). Flowering began very slowly in late May. The Merlot vines were in full bloom around 9 June; fortunately, a rise in temperatures enabled an acceleration of the end of the flowering period.

The summer of 2014 was characterized by regular rain, with frequent thunderstorms until the end of August. Temperatures remained generally moderate, except for a few days in the second half of July, which saw peaks of above 35°C. August was relatively cool, with temperatures 1 to 2 degrees below average. The *véraison* (when the grapes change colour) began in mid-July and was spread over more than a month (the Merlot had fully changed colour by 14/08). The real summer did not start until the last week of August, with a very welcome period of high pressure that continued until the harvests, enabling the grapes to reach perfect ripeness and offer the much hoped for quality that the vintage had promised. No hint of water stress appeared until September and the foliage did not stop growing until relatively late.

The superb late summer brought a significant rise in temperatures and an increased difference between day and night-time temperatures.

The quality of the vintage greatly benefited from this magical period between late August and October.

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 beautiful Indian summer meant that we could take a relaxed approach to the harvests, beginning in mid-September and continuing until 18 October. The leaf-stripping that had been carried out in early September and the excellent health of the grapes enabled us to harvest the plots quickly and reduced the need to sort the grapes in the vineyard and in the winery.

The harvests began with the Merlot for rosé on 19 and 21 September, with direct pressing, followed by the white grapes on 23 and 24 September.

Picking of the red grapes began on 30 September with the young vines in Cap de Faugères and ended on 18 October with the last of Péby's Cabernet Sauvignon.

Yields: fortunately, these were higher than for the two previous vintages. For the red grapes, they were 20 hl/ha for the old vines, and from 31 to 44 hl/ha for the rest. For the white and rock Bordeaux, we obtained 50 hl/ha

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Vinification 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

**Vinification/** temperature-controlled s **Maturation** barrigues for 15 months.

Production 6,665 cases made.
Cellaring Drink 2018-2030

Scores/Awards

**90 points** - James Molesworth, Wine Spectator - March 31, 2017

**91-94 points** - James Molesworth, Wine Spectator - Web Only 2015

94-96 points - Neal Martin, Wine Advocate #218 - April 29, 2015

**94 points** - James Suckling, Wine Spectator - February 2017

**90-91 points** - James Suckling, JamesSuckling.com - March 2015 (score only)

16 points - Jancis Robinson, Jancis Robinson.com - April 2015 (score only)

**16.25 (87) points** - James Lawther, Decanter.com - April 2015

**90-91 points** - Jeff Leve, thewinecellarinsider.com - April 2015

85-87 points - Jeremy Williams, winewordsandvideotape.com - March 2015

93 points - Antonio Galloni, Vinous - February 2017

93-96 points - Antonio Galloni, Vinous - April 2015 (score only)

**15 points** - La Revue du Vin France (score only)

**16.5 points** - Vinum Wine Magazine (score only)

**16.5 points** - Bettane & Desseauve (score only)

16 points - Gault & Millau (score only)

## Reviews

"Sports a lively core of bramble, blackberry and black currant, with good licorice and fruitcake notes filling in behind. Presents some slightly rambunctious energy but should settle in soon enough. Best from 2018 through 2028. 6,665 cases made."

- JM, Wine Spectator

"Very fresh, with a delicious beam of plum, boysenberry and anise notes pumping along, carried by sweet spice and graphite hints. This has some pyrotechnics, and the balance to pull them off. Score range: 91-94"

- JM, Wine Spectator

"The Château Faugères 2014 has an attractive, perfumed and quite floral bouquet with black cherries, juniper and touches of violet. The palate is medium bodied with fine tannin, crisp acidity and a sense of harmony coming through on the finish. This has charm and class, a well-heeled Saint Emilion that will give at least a decade of pleasure. If you desire something more "flash" then opt for the Peby-Faugères, but this just seems more natural and actually, more complex."

- NM, Wine Advocate

"Incredible aromas of blackberries, blueberries, minerals and stone. Wow. Full-bodied, silky and firm. So polished. Sexy. Drink in 2022."

- JS, JamesSuckling.com

"Marked by the limestone terroir. Chalky, mineral notes and dry finish. Robust but not over-extracted. Lacks a little mid-palate density."

- JL, Decanter.com

## Reviews

"The wine is approachable and easy to like. Lush, forward and filled with ripe, juicy plum, chocolate-covered cherry and licorice tones. 90-91 Pts"

- JL, thewinecellarinsider.com

"Mid depth; purple and red at edge; red fruits and concentrated edge; sexy and open; sweetness here aromatically; chalky palate; some fruit and spice; mid weight; bit grippy and gutsy in the end. Oak on the finish. Needs to settle. [85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon, 37ha]. Drink 2017-2022. Tasted blind Grand Cercle 29 March 2015. 85-87+"

- JW, winewordsandvideotape.com

"Large-scale, dramatic and intense, the 2014 Faugères is exceptionally beautiful and polished. Succulent red cherry, plum and pomegranate notes make a strong first impression. Sweet floral notes, spice and new leather add aromatic nuance throughout. This is an especially effortless wine with all of its elements in the right place. 2019-2034"

- AG, Vinous

