

# Château Faugères 2016

CSPC# 814270

750mlx12

14.5% alc./vol.

**Grape Variety** 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon  
**Appellation** St Emilion  
**Classification** Grand Cru Classé  
**Website** <http://www.chateau-faugeres.com/chateau-appellation-saint-emilion-grand-cru-en/chateau-saint-emilion-vintages.html>

**General Info** 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.

**Winemaker** Michel Rolland consults.  
**Vintage** 2016 St. Emilion did not get off to a good start. Frankly, the initial part of the growing season started off wet, and cloudy. The massive amount of water in the vineyards and cooler temperatures set things back. Vignerons already knew 2016 Saint Emilion would be a late vintage. Bacchus must love Bordeaux because at the beginning of June, the rain stopped, the sun came out and the flowering took place during one of the few breaks in the rain. At least now, growers had a glimmer of hope. The quantity was going to be there, but would the quality come as well? The official start of summer changed everything. The rains were gone and sunny, warm summer days with the all-important shift to cold, nighttime temperatures arrived. Now, growers needed to decide how much, or even if they should deleaf. The vignerons that were careful not to remove too many leaves, for fear of too much sun made the right choice. Indian summer conditions continued. But as the summer wore on, the extreme dryness of the 2016 Saint Emilion vintage began to have an effect on the vineyards. Young vines shut down or died. The older vines were in danger of shutting down their growth cycle as well, to avoid starvation. But September 13 and September 14 brought about 44mm of rain, the perfect amount of moisture was delivered to the thirsty vines, and at the exact, opportune moment! The continued cold nighttime temperatures kept everything in check and growers were able to wait as long as they wished, for the grapes to achieve full maturity. Another shot of rainfall took place the night of September 30, or the morning of October 1, (depending on your point of view) and it was off to the races! The 2016 St. Emilion harvest conditions could not have been better. Some growers reported 125 days of hang time. Other produces reported spending 4 weeks picking their fruit. And why not as conditions were perfect with warm sunny weather and an extended growing season.

**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** Manual harvest



<b>Vinification</b>	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
<b>Vinification/ Maturation</b>	temperature-controlled stainless-steel tanks and the wines are matured in barriques for 15 months.
<b>Tasting Notes</b>	At the time of tasting the Château Faugères 2016 presents a beautiful evenness, is balanced and very harmonious. This vintage is marked by great freshness and a richness in fruits.
<b>Serve with</b>	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. Chateau Faugères is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms and pasta as well as cheese.
<b>Production</b>	6,000 cases made
<b>Cellaring</b>	Drink 2019-2035
<b>Scores/Awards</b>	<p><b>92 points</b> - James Molesworth, Wine Spectator - March 2019</p> <p><b>92-95 points</b> - James Molesworth, Wine Spectator - Web Only 2017</p> <p><b>92 points</b> - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p><b>92-94 points</b> - Neal Martin, Wine Advocate #230 - April 2017</p> <p><b>95 points</b> - James Suckling, JamesSuckling.com - February 2019</p> <p><b>94-95 points</b> - James Suckling, JamesSuckling.com - March 2017</p> <p><b>16 points</b> - Jancis Robinson, JancisRobinson.com - April 2017</p> <p><b>91 points</b> - Jane Anson, Decanter.com - April 2017</p> <p><b>92 points</b> - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p><b>94 points</b> - Jeannie Cho Lee MW, asianpalate.com - April 2017</p> <p><b>87-90 points</b> - Antonio Galloni, Vinous - April 2017</p> <p><b>92 points</b> - Jeb Dunnuck MW - February 2019</p> <p><b>93-96 points</b> - Jeb Dunnuck MW - November 2017</p> <p><b>94 points</b> - Falstaff Magazine (score only) - May 2017</p>
<b>Reviews</b>	<p><i>"Shows a bit more lift than most of its peers, staying on the floral, elegant side of the ledger, with cassis and damson plum notes laced with bergamot and rose petal accents. Light incense and apple wood hints underscore the finish. Best from 2021 through 2032. 6,000 cases made"</i> - JM, Wine Spectator</p> <p><i>"This sports loganberry and raspberry fruit, with a lively savory streak and menthol echo on the finish. Stays polished and sleek in feel, with the fruit winning out in the end. Score range: 92-95"</i> - JM, Wine Spectator</p> <p><i>"The 2016 Faugères is composed of 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon aged in 50% new and 50% one-year-old barrels for 15 months. Deep garnet-purple colored, it features baked blueberries, stewed black plums and black cherry compote with hints of spearmint, cigar box and new leather. The palate is medium to full-bodied and laced with black fruit and savory layers with a chewy frame, finishing long with a fragrant earth lift. 6,000 cases produced."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 Faugères is a blend of 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon matured in 60% new oak. It has a ripe black cherry and cassis scented bouquet, just a touch of volatility although that should disappear by the time it is in bottle. The palate is medium bodied with a gentle grip on the entry. This has good backbone and fresh acidity, nicely focused with a taut, quite linear finish that feels more restrained and classic in style than previous vintages. Superb."</i> - NM, Wine Advocate</p>

*"The nose is redolent with ripe plums and dark cherries, as well as abundant red and purple flowers and a faint, blonde-tobacco edge. The palate delivers an ultra-rich and flavorful palate with polished, sinewy tannins that will carry this wine for some time to come. Freshness and balance, finishing taut and youthful. Full of promise, this is one of the finest recent releases from here. Try from 2023."*

- JS, JamesSuckling.com

*"A solid core of fruit to this young wine really seduces you with blackberry, chocolate and walnut character. Full-bodied, velvety and intense. Citrusy undertones. All here. Better than 2015?"*

- JS, JamesSuckling.com

*"Fresh and a bit light and green. Not bad but a bit austere. More flesh please. Stringy finish."*

- JR, JancisRobinson.com

*"Cassis notes dominate this wine, twisted through with acidity and edged with espresso and grilled sarments. It's high impact but does settle down, its confidence on display. Matured in 50% new oak, with malolactic also carried out in 50% new oak. Michel Rolland consults."*

- JA, Decanter.com

*"Made from 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, the wine opens with lusciously textured, very ripe, chewy dark plums. Stand by for sweetness, freshness and length."*

- JL, thewinecellarinsider.com

*"A beautiful Faugères with lovely perfume - violets, roses, red plums and cassis. There is ripeness combined with powerful firm, ripe tannins - great recipe for long term aging."*

- JCL, asianpalate.com

*"The 2016 Faugères is dark, pliant and racy, with lovely red cherry, plum, spice and leather overtones. Subtle and a bit restrained in this vintage, the 2016 offers good depth and pliancy. Blood orange rose petal and bright acids add lift throughout. Like all of Denz's 2016s at this stage, Faugères is good, but not particularly expressive. Jean-Philippe Fort is the consultant. Tasted two times."*

- AG, Vinous

*"A perennial winner that always delivers fruit and texture, the 2016 Château Faugères checks in as 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon, representing 60% of the total production, aged in 50% new French oak. Loads of black (and some blue) fruits give way to a medium to full-bodied Saint-Emilion that has classic damp earth, tobacco and violet notes, remarkable purity, fine tannins, and considerable finesse and elegance. Drink it any time over the coming 15+ years. It's worth noting that Stephan von Neipperg consults on vineyard management, with Michel Rolland providing input on harvest dates winemaking, aging, and final blend."*

- Jeb Dunnuck

*"Tasted out of barrel, the 2016 Château Faugères is a blockbuster in the making. Made from 80% Merlot, 15% Cabernet Sauvignon and 5% Cabernet Franc, it sports an inky purple color as well as terrific notes of blueberries, liquid violets, graphite and damp herbs. With full-bodied richness, beautiful purity (which is a hallmark of the vintage), and fine tannin, it's going to need 4-5 years of bottle age yet age beautifully. Barrel Sample: 93-96"*

- Jeb Dunnuck