

Château Jean Faure 2022

CSPC# 123956

750mlx6

14.0% alc./vol.

Grape Variety

64% Cabernet Franc, 30% Merlot, 6% Malbec.

Appellation

Saint-Emilion

Classification

Grand Cru Classé in 2012

Website

<https://www.jeanfaure.com/en/the-chateau/>

Analysis

pH: 3.60

Sustainability

The practice of a certified organic viticulture (since 2017) stems from the will to respect the soils, the vines, and the people who work with them. Using biodynamic practices for many years, Château Jean Faure is entering its last year of conversion (Biodyvin) with the 2022 vintage.

The Decelle family made a large investment in Jean Faure and changed their vineyard management techniques as well. One of their first decisions was to improve the drainage in the vineyards. To accomplish this, they built new drainage channels. To assist with the soil's ability to hold the right amount of water, they added several tons of stones to their vineyards. Most importantly, they are now using organic farming techniques and are heading into a biodynamic direction on at least some of their parcels.

Horses are used in vineyards. They employ 4 different, sturdy French breeds and if you meet them, they are named; Quanou, Nola, Marquise, and Varyx.

General Info

The creation of Chateau Jean Faure dates back to 1763. But the property remained obscure until Chateau Jean Faure was purchased by Olivier Decelle in 2004, beginning the modern era for the estate.

Part of the reason for the purchase was, the estate came recommended to Olivier Decelle by the noted, Left Bank consultant, Jacques Boissenot. Olivier Decelle is now well versed in Bordeaux winemaking as he also owns Chateau Haut Maurac in the Medoc.

In 2016, Olivier Decelle sold Chateau Haut Ballet in the Satellite appellation of Fronsac to the owners of Chateau La Dauphine. Outside of Bordeaux, Olivier Decelle owns Mas Amiel in the Roussillon appellation in the Rhone Valley.

Winemakers

Stephane Derenoncourt consults the winemaking and vineyard management.

Vintage

The much-feared month of April begins with frosty nights. The earlier positioning of the frost than in 2021 and the use of anti-frost towers reduce its impact. From the first days of May, the very hot and dry trend of the vintage sets in. The dry spring, punctuated by only a few storms, is ideal for the health of the vines. In mid-June, the water deficit begins. However, the storms allow us to approach the month of July with confidence. Veraison begins very early, mid-June for the Merlots and Cabernet Francs. The historically hot conditions of July slow down veraison. Ripening takes place during a month of August with extreme temperatures, which promotes the degradation of acids within the berry and the concentration of polyphenols in the skins. 3 successive storms provide what is necessary for perfect ripening.

Vineyards

The 18-hectare, Saint Emilion vineyard of Chateau Jean Faure is planted to 50% Cabernet Franc, 45% Merlot, and 5% Malbec. Chateau Jean Faure is an interesting Right Bank estate, due in large part to the unique vineyard cepage with their high percentages of Cabernet Franc and Malbec.

In fact, Chateau Jean Faure has one of the largest concentrations of Cabernet Franc and Malbec planted in the entire Bordeaux appellation. The vineyard has a terroir of clay, gravel, and sandy soils.

The vineyard of Chateau Jean Faure has old vines that average close to a respectable, 40 years of age. But they have much older vines that are more than 60 years of age.

The vines are located in two main sections, as they have parcels close to Chateau La Dominique and not too far from Chateau L'Evangile in Pomerol. They have slopes and elevations that rise to almost 40 meters in height.

The best terroir is their parcels with their old vine Cabernet Franc.

Harvest

The harvest for Château Jean Faure's 2022 vintage began on August 17th, 2022 and continued until October 4th, 2022.



Vinification/ Maturation	To produce the wine of Chateau Jean Faure, vinification takes place in 80-hectoliter, concrete vats that are shaped slightly differently than you find in most Saint Emilion cellars. The concrete vats are wider, making them more similar to those found in Burgundy. The grapes are whole berry fermented. However, the Malbec are treated differently as a portion of those grapes are vinified whole bunch, meaning the stems used as well. Malolactic fermentation takes place in French oak barrels. It should be noted the aging for Chateau Jean Faure is done in a combination of 40% new French oak barrels, demi-muid, and foudres
Tasting Notes	Beneath this subtle color, certainly the least dark of the vintage, radiant notes of freshness enliven this 2022, dominated by Cabernet Franc (64%). Everything has been handled with singular skill. No over-the-top, no extravagance; it embodies the finesse and invigorating energy we seek in great contemporary Saint-Émilion.
Serve with	Chateau Jean Faure is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Chateau Jean Faure is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Jean Faure is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms, and pasta.
Production	3,750 cases made annually
Cellaring	Drink 2025-2033
Scores/Awards	91 points - James Molesworth, Wine Spectator - May 2025 95 points - William Kelley, Wine Advocate - April 2025 95 points - Georgina Hindle, Decanter.com - January 2025 95 points - Jane Anson, janeanson.com - December 2024 94 points - Jane Anson, janeanson.com - May 2023 95 points - Jeff Leve, thewinecellarinsider.com - March 2025 90 points - Tim Atkin, MW - timatkin.com - April 2023 96 points - Antonio Galloni, Vinous - February 2025 95 points - Vert de Vin - April 2023 95 points - Alexandre Ma MW - November 2024 96 points - Bettane & Desseauve - May 2023 17.5 points - Vinum Wine Magazine - August 2023
