

Press Articles

Millésime 2018

— Château Fougas Forces de Vie —



« TOTAL SUCCESS

The Côtes de Bourg are on the right bank of Bordeaux, and as is customary in these colder soils, merlot is mainly grown. Forces de Vie is the great cuvée of the Béchet family, and what a wine! The nose transports us to Bordeaux, but with a fragrance, purity and vitality that stand out. Notes of tobacco, plum, cocoa mingle with a noble plant and a perfectly integrated woody. On the palate, it offers a ripe, almost silky material, a tonic freshness and fine tannins, firm, but without any hardness. Blend of 95% Merlot and 5% Cabernet Sauvignon, with an aging of 18 months in new barrels, the wine is complete, complex and very harmonious. To drink now, with grilled meats, a braised lamb shank, a duck confit, or to put in the cellar. »

VÉRONIQUE RIVEST - SOMMELIÈRE CANADA

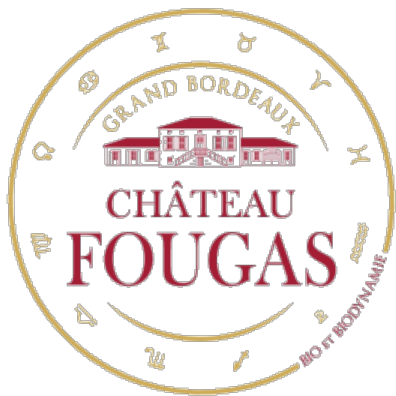
Wines: a magnificent 2018. The wood is still present, but the fruit is very balanced, energetic and tense, with nuances of sweet spices, paprika. We feel the special presence of the terroir in the finale. You can wait for it to deliver its tertiary nuances, or uncork it on this sapid and lively fruit. "Forces de Vie" is very original but also tight in 2017. A superb note of blackcurrant energizes the bouquet of 2018, tasted during breeding, held by warm notes of cocoa, a vigorous freshness in the mouth and succulent tannins.

Le GUIDE des MEILLEURS VINS de FRANCE 2021

« In « Forces de Vie », blackcurrant and mint develop on a slight floral and juicy structure haloed with an almost saline tannin. »

La RVF 2021

CHÂTEAU FOUGAS



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« Château Fougas « Forces de vie » 2018, Côtes de Bourg, Bordeaux. We are visibly here in front of the great wine of this house managed in biodynamics by Jean-Yves Béchet. A serious red whose Merlots are still rounded under the sophisticated breeding of a futaille that gives all the spicy notes of smoke, of roasted coconut and fresh tobacco, all once again roundly led by the contribution of ripe, fresh, dense and expressive tannins. (Provide a daube or grilled steak to bind the proteins and coax the tannins). »

(5+) © ★★★ ½ LE DEVOIR - Mai 2022



A deep color, an exuberant nose, with notes of red fruits and flowers (violet). A frank, lively mouth and a beautiful balance. This cuvée with Merlot and Cabernet Sauvignon grape varieties goes well with a beautiful piece of Wagyu beef à la plancha. Château Fougas is certified organic and biodynamic. The result of a meticulous sorting of the grapes on arrival at the vat room, the parcel vinification is carried out with Burgundian pigeage. The castle is looking for violet rather than tar and - refined more than concentrate.

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CHÂTEAU FOUGAS