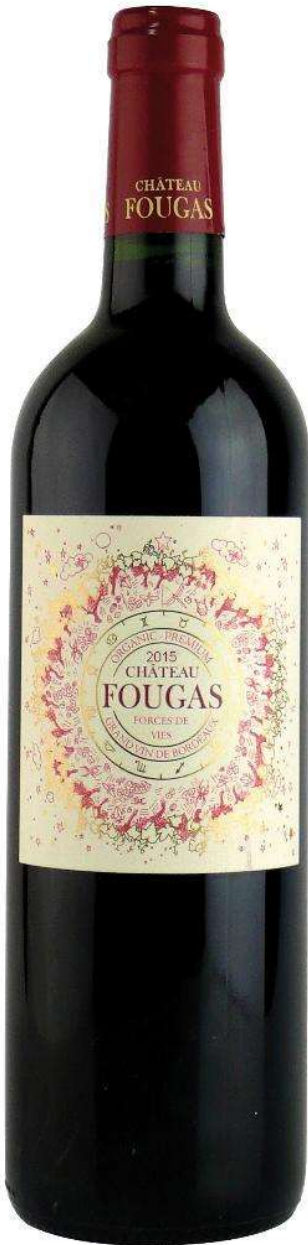




# Technical sheet

## Château Fougas

### Force de Vie



**Appellation** AOC Côtes de Bourg

**Type of Wine** Red, still wine.

**Blend** Merlot 95% – Cabernet Sauvignon 5%

**Aging in barrels:** 18 months in new barrels.

**Bottling** Château Fougas

**Visual** Deep black cherry colour.

**Olfactory** Mineral exuberant nose, red fruits, cherry, violet, raspberry.

**Gustatory** Bright, frank, lively straight mouth with a lot of fruit a remarkable balance and length in the mouth.

**Food and wines match** Young, with a tournedos of Kobe, lamb of Pauillac; Mature, on a deer thigh, roasted wild boar or quail in vine leaves.

**Alcohol Percentage** 13%

**Cellaring potential** 15 to 20 years.

**Storage temperature:** min 8°C max 20°C

**Optimal service temperature:** 18°C decant in a carafe with aeration when it is young...Mature, bring it to room temperature for an hour or two, decant without aeration.

**Certification :** AB-ECOCERT, DEMETER, BIODYVIN certified

## Le Château Fougas

The « Côtes de Bourg » Leader !

**Terroir** Owner: Jean-Yves Bechet.

Terroir: 22 Ha.

Ground: Located on a "plateau" naturally drained by two little streams on a lower level.

Hydro-wind colluvials composed of ferruginous clays smectite type on a limestone bedrock.

**History.**

Château Fougas is a family property and dates back to the 18th century. A charming contemporary watercolor by a surveyor shows the chateau surrounded by an unbroken stretch of land which was already home to vineyards.

**Philosophy** « For our wines, we want to have a Terroir expression, we are seeking for the violet rather than the tar and the refined more than the concentrate... Far from the trends but close to the land, we are attached to the authenticity who gives soft fine and elegant wines, full of beautiful spices and fruits aromas... ».

**Certification** Organic and Biodynamic certified by Ecocert and Demeter

**Vinification** Careful sorting of the grapes when they arrive to the vat. Plot vinification with a Burgundian "pigeage" method. Into stainless steel vat under temperature controlled.

Contact us for Press sheet and packaging

## CHATEAU FOUGAS

33710 LANSAC - France - Tél. 33 (0) 557 684 215 - Fax 33 (0) 557 682 859 - [jybechet@fougas.com](mailto: jybechet@fougas.com)  
[www.locationfougas.com](http://www.locationfougas.com) • [www.fougaspro.com](http://www.fougaspro.com) • [www.facebook.com/chateaufougas](http://www.facebook.com/chateaufougas)



Organic Wine by  
Ecocert certified  
FR-BIO-01

