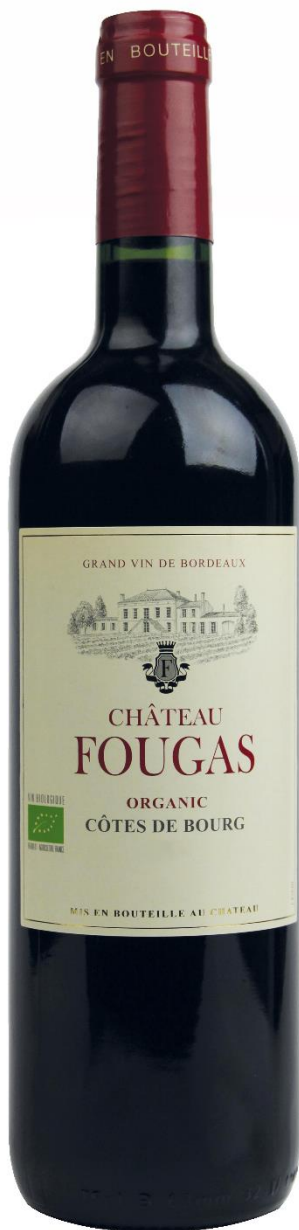




Technical sheet

Château Fougas

Organic



Appellation Bordeaux / AOC Côtes de Bourg

Type of wine Red, still wine.

Blend 60 % merlot 40% cabernet sauvignon.

Aging in barrels 12 months

Bottling Château Fougas

Visual Beautiful purple dress.

Olfactory Beautiful aromas of red fruits, cherries, currants.

Gustatory Delicate, full mouth, well fruity, juicy, straight, balanced.

Food and wines matches Young, on a tournedos in Bordeaux, steak, roast beef, lamb skewer and cheese platter. Mature, on wild duck, hare or pigeon.

Alcohol Percentage 13%

Cellaring potential 10 years.

Storage temperature min 8°C max 25°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.

Certifications AB-ECOCERT, DEMETER, BIODYVIN

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

CHÂTEAU FOUGAS

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Organic Wine by
Ecocert certified
FR-BIO-01

