



# Technical sheet

## Château Fougas

### 100 Soufre Ajouté



**Appellation** Bordeaux / AOC Côtes de Bourg

**Type of Wine** Red, still wine, sulphur free

**Blend** 100% merlot.

**Aging** In stainless steel vats under temperature control.

**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 braised red meats. Mature on small game in sauce.

**Our advice :** Sulphur-free wine is worked without any oxygen. Before consuming it must therefore be aerated several times by decanting.

**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 with 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

## CHATEAU FOUGAS

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Organic wine  
Ecocert certified  
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