



— Château Fougas Maldoror —



Wine from grapes
of Organic Agriculture
Certified by Écocert FR-BIO-01

Terroir Surface : 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.

Grape Varieties Merlot 75%– Cabernet Sauvignon 25%

History Owner : Jean-Yves Bechet.

The introduction of the Château Fougas dates from the XVIII century. A lovely watercolor from a surveyor of the period shows the Château surround by his land in a single piece, where already appear the vines.

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... ».

Vineyard Certified in Organic and Biodynamic farming **Appellation** Côtes de Bourg

Vinification Careful sorting of the grapes when they arrive to the vat. Piecemeal vinification with a Burgundian cap-punching method. Into stainless steel vat under temperature control.

— Vintage 2016 —

Blend 75% merlot 25 % cabernet sauvignon.

Visual A deep black cherry color.

Olfactory Open nose, bright, blackberry, blackcurrant, with a refined toasted wood.

Gustatory Bright mouth, expanded, with a lot of fruit, gourmet and a tasty balance.

Cellaring potential 10 to 15 years.

How to serve 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.

Food and wine matches Young with braised red meat. Mature on little game animals in a sauce.

— CHÂTEAU FOUGAS —

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