



## — Château Fougas Forces de Vie —



**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 64% - Cabernet Sauvignon 29% - Cabernet Franc 7%.

**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.

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## Vintage 2016

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**The «Must»** : Our best Château Fougas Maldoror selection.

Since the biodynamic application, a piece of land turned out:  
A mineral wine, concentrate of complex flowers and fruits aromas...

**Blend** 85% merlot 15 % cabernet sauvignon.

**Visual** Dark robe with deep purple.

**Olfactory** Beautifully perfumed with black fruits and violet.

**Gustatory** Liquorice, woody, expanded mouth, fruity, juicy, straight and long.

**Cellaring potential** 10 to 20 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.



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

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## CHATEAU FOUGAS

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