



— Château Fougas Sulfur Free —



Terroir 22 Ha. 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%.

Owner : Jean-Yves Bechet.

History 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 Château Fougas " sulfur Free" is a natural wine without any addition either in winemaking or during its aging in stainless steel tanks under temperature control., Which gives it exceptional aromas of fruit and flowers.

— Vintage 2019 —

Blend 75 % merlot 25% cabernet sauvignon.

Visual Beautiful purple robe.

Olfactory Beautiful red berries aromas, cherry, currant.

Gustatory Expanded mouth, fruity, juicy, straight and balanced.

Cellaring potential 10 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.

Our advice: The sulfur-free wine is worked without any oxygen supply. Before consuming it must therefore be aerated for a long time by decanting it several times



Organic Wine
Certified by
ECOCERT
FR-BIO-01



— CHÂTEAU FOUGAS —

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