

Château Cap de Faugères, Castillon-Côtes de Bordeaux 2019



Ref: 00270/FR



About the producer

The 46-hectare vineyard of Chateau Cap de Faugeres is planted with 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, typical of this part of the Right Bank. Over the years, Silvio Denz has more than doubled the size of the vineyard. The vineyard is planted to a vine density of 6,600 vines per hectare. On average, the vines are 30 years of age, but some vines are older, at close to 50 years of age. The terroir is limestone and clay soils.

Wine growing / wine making

To produce the wine of Chateau Cap de Faugeres requires a lot of labour-intensive efforts. The grapes go through a five-day cold soak before being placed into 30 stainless steel tanks. Malolactic fermentation takes place in these tanks. The wine is then aged in mostly one-year-old French oak barrels for 12 months. Production of 100,000 bottles. Michel Rolland is the consultant oenologist.

Tasting notes

“Dark in colour, the wine exudes liquorice, smoke, dark chocolate, black pit fruits and cherries. Full-bodied, lushly textured and with a hedonistic, fruit and chocolate filled finish, this will offer a lot of bang for the buck. The wine was made from blending 80% old vine Merlot and 20% Cabernet Franc.” Jeff Leve 91-93/100.

Food pairing

Duck and game terrine, rib of beef, roast lamb with rosemary, roast duck, confit duck, lamb tagine, Comté cheese.

Technical details

Varieties:
80% Merlot
20% Cabernet Franc
Closure: Cork
ABV: 15%

Colour: Red
Style: Still
Case size: 6 bottles
Oak Ageing: 12 months
French oak barrels