2009 CHÂTEAU JEAN FAURE

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GEOGRAPHICAL SITUATION

Located in the heart of a magic area: halfway between Chateau La Dominique on its West side, and Chateau Ripeau lying East; less than 100 metres from Chateau Cheval-Blanc and less than 500 metres as the crow flies from Chateau Figeac. It's also a neighbour of appellation Pomerol: Chateau l'Evangile is just up the road.

TERROIR

Gravel, clay and ferruginous sand.
"Most of the area is totally identical to the terroirs of La Dominique: brown sandy soil or sandyclay, with a 40-60 cm layer of iron." (Cornelis Van Leeuwe, 1989).

GRAPE VARIETIES

54% Cabernet franc, 40% Merlot, 6% Malbec.
An unusual blend for Saint Emilion, however similar to the emblematic crus by its percentage of Cabernet Franc *(Cheval Blanc, Figeac)*.

SURFACE AREA	AGE OF VINES	YIELD
18 unbroken ha	40 years	34 hl/ha

VITICULTURE

The entire property was drained in 2004 *(vines and pathways)*.
The vineyard is mechanically upkept. Techniques include ploughing, earthing up and root exposition…
Elimination of base-buds, thinning of the leaves, green harvesting.

THE 2009 HARVEST

This was a moderately sunny and warm year, offering conditions highly appreciated by the region's vineyards. All of the various periods of the growing cycle benefited from excellent weather – hot and dry with plenty of sunshine. The veraison started at the end of July, characteristic of early years and the greatest vintages. The months of August and September were very fine, allowing the grapes to reach optimal maturity and for them to be progressively picked *à la carte* depending upon the terroirs and the grape varieties. The harvest took place from 25 September to 1st October for Merlot, on 2nd October for Malbec, from 7 to 15 October for Cabernet sauvignon.

VINIFICATION: ULTIMATE RESPECT FOR THE HARVEST

Handpicked grapes in small crates.
Dual sorting tables.
Transported to the vats on a conveyor belt.
Intact berries are transformed into wine: the alcoholic fermentation of the grapes in their entirety allows for better aromatic precision and extracts finer tannins, thereby obtaining new balance between freshness and fat.
They are placed in Burgundy-style concrete vats and Taransaud oak barrels (70 hl).
Cap-punching is used to achieve extraction.

MATURING

18 months in oak barrels (60% new oak and 40% in one wine barrels).

PRODUCTION

50,000 bottles.