

CHÂTEAU JEAN FAURE 2010

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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 40-60 cm layer of iron." (Cornelis Van Leeuwe, 1989).



GRAPE VARIETIES

54% Cabernet franc, 40% Merlot, 6% Malbec.

SURFACE AREA

18 unbroken ha

AGE OF VINES

35 years

YIELD

26 hl/ha

VITICULTURE

After draining the entire vineyard (as of 2004) and tilling once again the soil to allow the roots to grow deep into the ground, Chateau Jean Faure made a step towards organic growing by entirely eliminating the use of chemical weed killers. Preserving the life of the soils and respecting the vines' physiology became a priority including the implementation of the following techniques:

- natural grassing of every second row to create an environment attracting various types of fauna;
- sowing cereals, vetch and flax in autumn to de-compact the soils and to maintain certain minerals;

THE 2010 HARVEST: THE GREAT VINTAGE OF GREAT TERROIRS

The flowering period at the beginning of the springtime was perturbed by cold weather, producing shattering, thereby resulting in a low yield and good concentration! A mild spring, a magnificent dry, but not too hot summer and a marvelous autumn marked this year.

The clay and "crasse de fer" soil helped the vineyard through the dry period, as it did not suffer from water shortages or ripening problems. These positive factors allowed the seeds' tannins to mature early, announcing strong and round wine tannins. The skins and aromas benefited from gradual ripening.

The Merlot grapes were harvested from September the 30th through to October the 12th, the Malbec grapes on October the 15th and the Cabernet Franc grapes were picked on October the 20th and the 21st.

The 2010 vintage is characterized by aromatic and concentrated wines boasting great freshness. Cabernet franc is the star of this great year!

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.

MATURING

40 % in new oak barrels and "demi muid" casks, 40 % in one wine barrels, 20 % in new wooden tuns during 18 months.

PRODUCTION

55 000 bottles.