

2014

CHÂTEAU JEAN FAURE

GRAND CRU CLASSÉ

SAINT-ÉMILION

AT THE HEART OF MYTHICAL TERROIR



Surface area :

18 unbroken ha

Terroir :

Clay with iron layers

Grape varieties :

50% cabernet franc,
45% merlot, 5% malbec

Age of vines : 45

Yield : 28hl / ha

Vinification - Maturing :

18 months in oak barrels
(40% in new barrels and 40% in
barrels used once before and
20% in casks used once before.)

Located at the heart of a mythical terroir of the Premiers Grands Crus Classés of Saint Emilion, CHÂTEAU JEAN FAURE is a close neighbour of the prestigious Château Cheval Blanc and Château Figeac which is less than 500 meters from the estate.

This 18 unbroken hectare property is deeply rooted in a great terroir which is made up of clay with iron layers. This estate's historic vineyard is essentially planted with Cabernet franc (50%).



- 1 · Château Cheval Blanc
- 2 · Château La Dominique
- 3 · Château Jean Faure

2014 : A GREAT LATE VINTAGE

2014 was marked by contrasting weather conditions. The fine month of June resulted in even flowering. It was followed by an overcast July and August, but an exceptional Indian Summer.

From mid-August through to October, eight straight weeks of perfect weather contributed to slow and late ripening. Cool night-time and mild day-time temperatures, as well as low rainfall and beautiful sunshine, produced magnificent, well-balanced and full-bodied cabernet francs.

The merlot grapes were harvested from the 6th to the 11th of October, the malbec grapes on the 15th of October, and the Cabernet franc grapes from the 19th to the 21st of October.

The 2014 harvest is characterized by its freshness, harmony and refinement. This generous wine is endowed with good structure and silky tannins. It boasts great ageing potential.

THE BIO CONVERSION

At CHÂTEAU JEAN FAURE a priority has been given to the life of the soils and the fauna as well as the respectful management of the vineyard. Gradually, soils are horse plowed with the 3 horses of the Estate (natural grassing and mechanical weeding around the roots). 2015 is the second year of the Bio Conversion.

VINIFICATION / MATURING

Hand-picked harvest in crates. 100% winemaking of the grapes in their entirety. Manual cap punching. - Ageing for a period of 18 months - 40% in new barrels and 300-litre casks, 40% in barrels used once before and 20% in casks used once before.