


CHÂTEAU FAUGÈRES

Saint-Émilion Grand Cru Classé

www.chateau-faugeres.com



VARIETALS	80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon
VINTAGE	2014
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Medium to deep garnet-purple in color.
NOSE	Nose of baked plums, cherries and black berries with touches of meat and spices.
PALATE	The full-bodied mouth is rich, opulent and spicy with firm, velvety tannins and lovely freshness lifting the finish.
AGEING	Aged for 15 months in French oak, 50% new.
PAIRING	Saint-Émilion goes really well with beef dishes such as braised beef, beef burger with cheddar and bacon or with mushroom.
READINESS FOR DRINKING	Drink very well now. Best from 2023 through 2035.
RATINGS	94pts JAMES SUCKLING.COM 92pts  90pts Wine Spectator
ORDER CODE	FR334