

CHÂTEAU FARIZEAU – BORDEAUX ROUGE

Grape variety: 50 % Merlot, 50 % Cabernet-Franc

Location: Sadirac commune, 20km from Bordeaux

Vineyard: 80 m, 12 ha, 25 years old, Sand/Limestone

Agriculture: Organic farming (Bureau Veritas Certification), Single Cordon pruning, tilling done on soil, manure is only fertilizer

Vinification: Grapes are harvested by machine, pressed with a rubber crusher to be gentle to the grapes, with 15 days of maceration, using indigenous yeast only. Fermented in Stainless steel using some temperature control to keep around 28 °C. No fining, some membrane filtration. Sulphites added.

Total sulphites (mg/L): 40 mg total

Tasting Notes: Ruby color, red fruit and spicy pepper on the nose, structured palate with a long intense finish.

