

SAINT-EMILION GRAND CRU  
CHÂTEAU  
**JEAN FAURE**  
GRAND CRU CLASSÉ



INSPIRED BY NATURE  
GREAT GROWTH CLASSIFIED FROM ORGANIC AGRICULTURE

2020 PRESS KIT



“

The process of making great wines conserves the major balances of nature highlighted by man's expertise.

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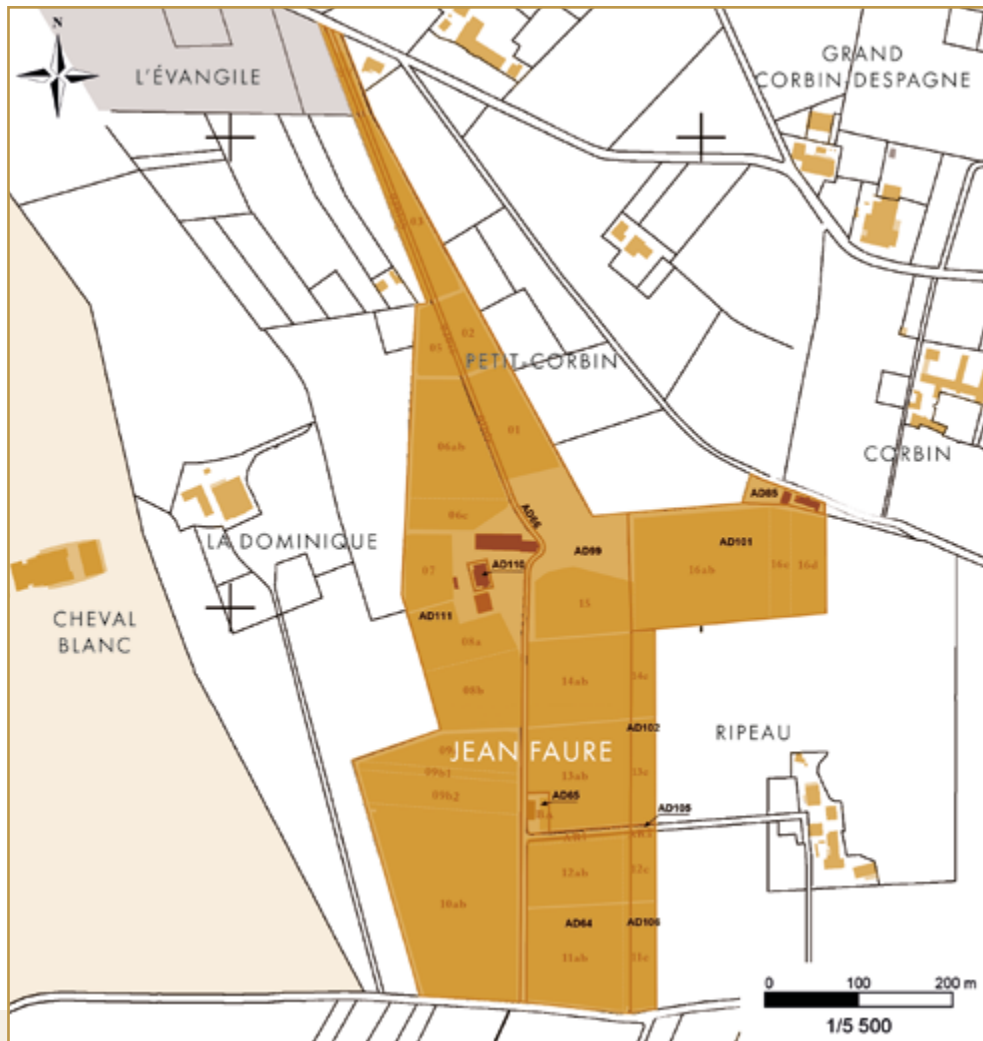
Olivier DECELLE

Saint-Emilion Grand Cru Classé Chateau Jean Faure is singular due its historic vineyard, 60% of which is planted with Cabernet Franc, in the immediate vicinity of Chateau Cheval Blanc, Chateau Figeac and several Pomerol appellation wine producers. The vines of Chateau Jean Faure, the residence of owners Anne and Olivier Decelle, are cultivated organically (certified as of the 2017 vintage). At the estate, organic and biodynamic vine-growing is an ethic: the aim is that of preserving the soils, conserving the earth, and protecting different forms of life to maintain a harmonious balance. Jean Faure is a property where the local fauna and flora and men work together for each another.

# AN EXCEPTIONAL SITUATION

Situated at the heart of a mythical terroir – that of Saint Emilion’s first growths - Chateau Jean Faure is surrounded by prestigious neighbors: on its west side there is Chateau Cheval Blanc as well as Chateau Figecac less than 500 meters away; to the north lies Chateau l’Evangile, one of Pomerol’s most prestigious wine estates.

Chateau Jean Faure boasts a historic vineyard of 18 hectares. The property’s chief grape variety Cabernet Franc (60% of the surface area) is planted in a magnificent terroir of clay and iron dross.



## TERROIR

Clay with iron dross

## GRAPE VARIETIES

60% Cabernet Franc, 35% Merlot, 5% Malbec

## AGE OF THE VINES

40 years old

## AVERAGE YIELD

38 hl/ha

## WINEMAKING/MATURING

Concrete and wooden vats/ 30% new oak – 20% used once before, 50% casks and 50% concrete containers

## PRODUCTION

About 60,000 bottles of Jean Faure - 15 to 18,000 bottles of Cèdre de Jean Faure - 70% to 80% is used for the first wine



# CHATEAU JEAN FAURE, A WINEGROWING VILLAGE FOUNDED IN THE 16<sup>TH</sup> CENTURY

The first documented reference to a winegrowing property known as Jean Faure dates back to the 16<sup>th</sup> century: a deed of sale established in 1526 about land belonging to Corbin indicated that it was acquired by its immediate neighbor, the estate of Jean Faure. The same name was mentioned once again in a contract involving 10 hectares of leased land, issued in 1595 by a certain Thonye Faure (the heiress of Jean Faure, a wealthy dignitary and judge from Libourne). The estate was similar to a genuine village back then with several houses inhabited by different families. It was initially owned by the Davids (the mayor of Libourne) and the Chaperons during the 18<sup>th</sup> and 19<sup>th</sup> centuries. For over practically five centuries (from the 16<sup>th</sup> to the 21<sup>st</sup>), only five families (the Chaperons were followed by the Penauds, and then the Loubats) successively owned Chateau Jean Faure, thereby ensuring the continuity of the estate's existence.



CHATEAU-JEAN-FAURE-SAINT-ÉMILION  
(1<sup>er</sup> CRU SAINT-ÉMILION)  
M. Emile Penaud, propriétaire.





## A HISTORIC RANKING

A historic first growth, featuring as of the mid-18<sup>th</sup> century on the first map of the great terroirs of Bordeaux, Chateau Jean Faure has consistently spanned eras: already comprising 10 hectares in the 16<sup>th</sup> century, its surface area (17 hectares) has not changed since the middle of the 19<sup>th</sup> century. It is mentioned in all of the successive issues of the undisputed bible about the region's producers, "Bordeaux and Its Wines". Published by Editions Féret, the estates in this directory were classified in order of merit by Charles Cocks and Edouard Féret.

## Classification timeline

- 1526** - Creation of an estate called Jean Faure.
- 1868** - In the publication's 2nd edition, Jean Faure is ranked among Saint-Emilion's 1<sup>st</sup> and 2<sup>nd</sup> growth wines, alongside Figeac.
- 1893** - In the 6<sup>th</sup> edition, Chateau Jean Faure is hoisted to the rank of Saint-Emilion 1<sup>st</sup> growth. Féret recognizes the high standard of quality of the estate's terroir and vineyard. "Jean Faure has various types of soils with the best proportions for vine-growing - light siliceous soils and heavy rocky-gravelly soils on an alios-ferruginous base."
- 1955** - 1<sup>st</sup> ranking of the wines of Saint-Emilion: **Chateau Jean Faure counts among the appellation's Grand Cru Classé wines**
- 1969** - 2<sup>nd</sup> ranking: **Chateau Jean Faure's Grand Cru Classé title is renewed.**
- 1986** - 3<sup>rd</sup> ranking: **Out of the spotlight.** Chateau Jean Faure is no longer part of the Grand Cru Classé wine classification due to mismanagement.
- 2004** Anne and Olivier Decelle acquire Chateau Jean Faure with the objective of living at the estate and restoring its place among the prestigious producers of Saint-Emilion.
- 2012** September 6<sup>th</sup> 2012, the commission in charge of the classification of Bordeaux wines attributes the status of Grand Cru Classé to Chateau Jean Faure.
- 2014** Start to the conversion over to organic growing.
- 2017** Chateau Jean Faure obtains organic farming certification.

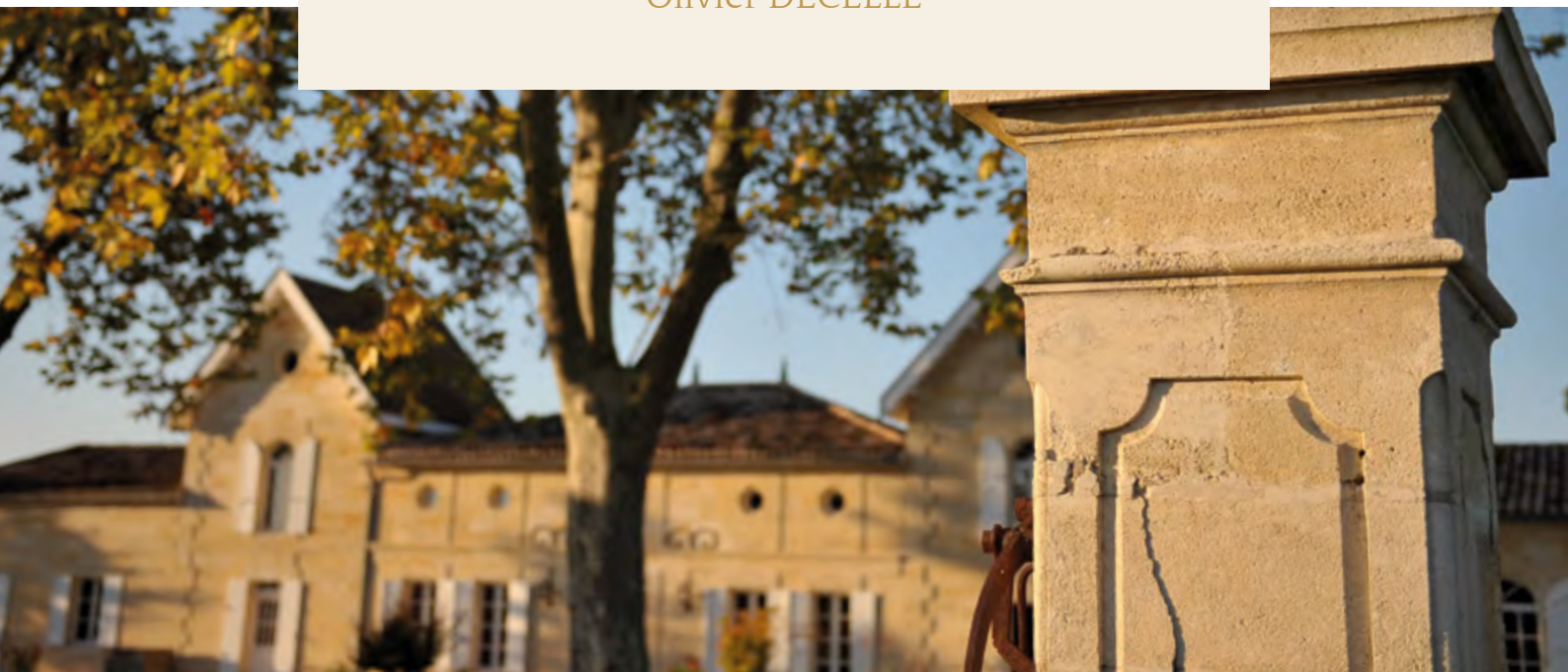


# A LEGACY OF THE HISTORIC LANDSCAPE

The restoration of the mansion dating back to the 18<sup>th</sup> century has retained the spirit of the place and its historic architecture. Gironde's winemaking estates were all organized according to the same layout: a low mansion that served as the main house and adjacent buildings. Jean Faure benefited from enhancements over the subsequent centuries: a new more spacious master house was constructed at the beginning of the 19<sup>th</sup> century and two pavilions were added to the mansion at the end of the same period. At present, the objective at Jean Faure is that of respecting the harmony of the natural landscape and highlighting the property's cultural heritage and historic patrimony.

**"When the time comes for a new winery, if the latest technology is required, it will be placed underground, in view of respecting the bequeathed environment. This is what we did when we renovated the mansion, by leaving what we found intact."**

Olivier DECELLE



## “WE INHABIT A LIVING WORLD”

The cultivation of vegetal species (over one hundred) – vines, trees, plants, vegetables – and the presence of fauna (more than 60 animals recorded so far) contribute together to the estate’s overall balance. At Jean Faure mixed cropping is perceived as an effective means to fight against illnesses, and the interaction between all of these life forms is the key to its equilibrium.

Moreover, the property has launched a program dedicated to the conservation and the construction of a living landscape. To this end, it has reintroduced historic species such as apple and apricot trees that no longer exist today in the area around Saint-Emilion.

**“We have planted hedges,  
trees and varieties that we have  
reintroduced. The singing of  
passerines, the cry of kites and the  
hooting of owls can once again  
be heard here after a period of  
silence. We inhabit a living world.”**

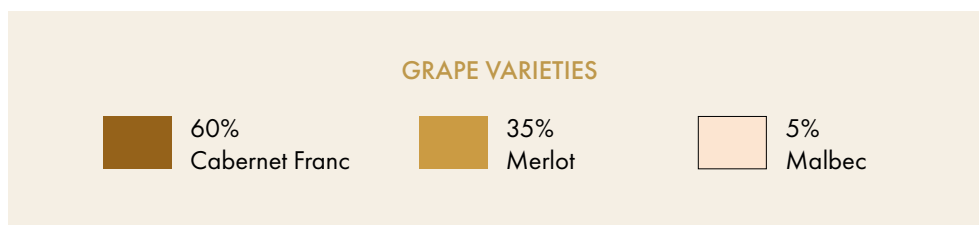
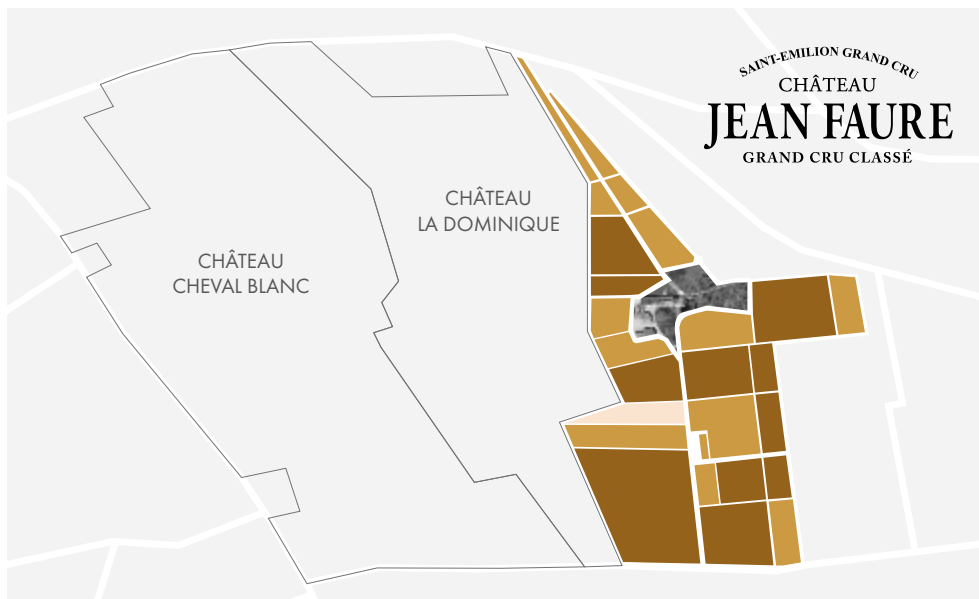
Olivier DECELLE





# THE STRENGTH OF A CLAY TERROIR

The great terroirs of the district of Figeac, where Chateau Jean Faure is situated, have been widely commented, notably by Dr Henri Enjalbert and Dr Kees Van Leeuwen. Since 2011, these works have been followed up by a specific study of Jean Faure's terroir by Dr Xavier Choné.



Largely planted with Cabernet Franc (60%), Chateau Jean Faure's terroir boasts magnificent clay and ferruginous sandstone soils. Agricultural engineer Xavier Choné, who has a doctorate in Enology, carried out a major pedological study involving the analysis of over 30 holes. According to Dr Choné, the geology and the topography of Chateau Jean Faure's vineyard can be summarized as follows:

"80 % of the surface of Chateau Jean Faure's vineyard comprises a subsoil with clay-laden layers appearing at a depth of 30 to 100 cm. The soil pits showed that the roots could grow 150 to 200 cm below the surface depending upon the density of the sub-soil."

The high clay content of these soils is made up of different forms: heavy, silty and sandy. The frequently compact structure of the clay subsoils offers the advantage of limiting root development and vine vigor. Ground-water is carried up through the clay by capillary action, thereby allowing the vineyard to subsist up until harvest-time. This is the case even in drought-like conditions; and even more so when it comes to vines that are over 40 years old. The growing cycle is not disrupted thanks to these conditions.







## RECREATING A LIVING SOIL

Following the drainage of the entire vineyard (as of 2004) and the resumption of efforts favoring deep roots, Chateau Jean Faure took a first step towards organic growing by stopping the use of chemical inputs. With the help of Lydia and Claude Bourguignon in 2004, Jean Faure focused on the development of soil microbial life, fauna and flora biodiversity, and the respect for plant physiology. Mechanical tilling was resumed, the grass left to grow to regulate vine vigor and highly precise pruning procedures were implemented. Green harvesting was also reduced as it is very traumatic for the vines, thereby improving upon the standard of quality during the ripening phase.

# THE DEMANDING CHOICE OF ORGANIC VINE-GROWING

**“Each and every year nature determines our actions  
and we adapt to its requirements”**

Marie-Laure LATORRE

Chateau Jean Faure obtained organic farming certification in 2017. With conviction and pragmatism, the teams at Chateau Jean Faure implement gentle and efficient organic vine-growing procedures. These measures require plenty of vigilance and supervision from day to day. They reinforce the vine's natural defense mechanisms, but have to be implemented upstream to limit the use of treatments. When it comes to biodynamic agriculture (conversion in 2020), the estate's teams make use of organic remedies, various vegetal species, natural herbal brews and manual labor. Everything is organized in relation to the environment, in harmony with the rhythm of the seasons, the lunar calendar and the presence of local fauna.

**“Whitewash, herbal tea brews, essential oils  
and orange peel to burn the mildew, are  
natural recipes reinforcing the plant's immune  
defenses.”**

Daniel DUCLOS, Vineyard Manager







A close-up photograph of a bunch of dark blue grapes, likely Cabernet Franc, with a white text box overlaid in the center. The grapes are in sharp focus, showing their individual round shapes and the fine texture of their skin. The background is a soft, out-of-focus green, suggesting a vineyard setting.

## 60% PLANTED WITH CABERNET FRANC

Representing an average age of 40 years old, the vineyard is made up of Cabernet Franc (60%), Merlot (35%) and Malbec (5%).

This high percentage of Cabernet Franc, similar to its prestigious neighbors, Chateau Figeac and Cheval Blanc, is somewhat atypical on the right bank. Especially well adapted to clay soils, Cabernet Franc provides extra complexity and has plenty of ageing potential.

Chateau Jean Faure's old vines of Merlot constitute a unique vegetal heritage as highly diverse. Thanks to their seniority, they can find nourishment at the heart of the clay without suffering from water stress. The Malbec variety offers strength and a hint of spice to this wine.



# WINEMAKING, FULLY RESPECTING ORGANICALLY GROWN FRUIT

Every effort is made in the vineyard during the vegetative cycle, and then at harvest time, to reveal the terroir's typical style. Thorough sorting, winemaking and maturing procedures entirely respecting organically farmed grapes, produce intensively fragrant wines with a straight structure and elegant tannins.

**The harvest is handpicked in small crates.**

The use of a **double sorting table** allows for a more precise selection of the fruit.

## Without sulfites

Cool pre-fermentation phases are preferred to favor the expression of the aromas. The fermentation is triggered naturally without the use of yeast. Half-way through the alcoholic fermentation, the juice is extracted thanks to manual cap punching, to obtain wines with good ageing potential. The structure is fully achieved during the post fermentation stage with an infusion at a moderate temperature (28-30°C).

**The vatting phase** is extended to around 5 weeks.

**A great wine is blended early on**, as of December or January, to merge the various vats together. As a result, large volumes that have already been assembled are matured, 30% in 12-hl casks and 20% in concrete vats. The 50% left over is placed in barrels – 30% in new oak and 20% in containers already used once before.





## A COMMITTED TEAM

Originating from the region of Bordeaux, agricultural engineer and winemaker **Marie-Laure Latorre** took over the destiny of Jean Faure in 2018. With passion, she fervently defends the virtues of organic and biodynamic growing and has the ambition of taking the estate to its highest possible standard of quality.

She is working with an extremely competent team, including Vineyard Manager **Daniel Duclos**, an expert in pruning and a supporter of biodiversity, and Cellar Master **Louis Gadais**, a winemaker from the Loire Valley, who shares the quest for freshness and purity. They all have the same objective – that of putting their knowhow and their love for nature at the service of Jean Faure's great terroir.





## JEAN FAURE'S WINES

Based on perfectly well conserved fresh fruit, the estate's wines reveal a streamlined and sophisticated structure, always expressing crispness, carried by frank relief and energy. In their youth, they display firm tannins and vibrant fruit boasting the full intensity of imposing yet refined, floral and red berry aromas, fitting perfectly into place over time. The wines assert themselves with style and elegance, paced by harmonious maturing.



# A VERTICAL TASTING OF JEAN FAURE

## CHÂTEAU JEAN FAURE 2010

### **The year of benediction**

Displaying a very beautiful color, this wine exhales well-ripened fruity aromas. Generous and refined on the palate, characterized by an elegant and sophisticated structure.

## CHÂTEAU JEAN FAURE 2011

### **The year of affirmation**

Well defined structure, displaying elegant precision. This vibrant 2011 is underscored by generous and tangy freshness, with floral and ethereal notes.

## CHÂTEAU JEAN FAURE 2012

### **The year of consecration**

When it comes to this vintage, the Merlot variety provided unctuousness, thereby offering balance to the Cabernet's punchy crispness. It boasts vibrant delicacy, and a straight and spicy finish.

## CHÂTEAU JEAN FAURE 2014

### **The year of confirmation**

The crisp and powerful structure of Cabernet, the smoothness of Merlot and the spiciness of Malbec have propelled this wine into a powerful dimension.

This is the first year of conversion over to organic growing.

## CHÂTEAU JEAN FAURE 2015

### The year of jubilation

At once floral and earthy, the taste is dominated by the taut expression of Cabernet Franc old-timers. This is a refined vertical wine, boasting heaps of freshness and luminous fruity notes.

## CHÂTEAU JEAN FAURE 2016

### The year of revelation

Very natural and well-balanced, the Cabernet Francs are highly prominent. The body of this vintage is untied; elegant tannins provide a long sappy and flavorsome finish.

## CHÂTEAU JEAN FAURE 2018

### The year of extremes

Subtle and tasty aromas. Straightforward on the palate, with very nice well-crafted tannins, slightly crystalline, an airy finish displaying minty freshness.







# WINE TOURISM AT JEAN FAURE

## “Inhabiting a living world”: environmental convictions at the heart of our hospitality

It is in this state of mind that Jean Faure welcomes visitors: our convictions about biodiversity form the core of our guided tours focusing on winemaking procedures, vine-growing measures and bio-dynamic practices.

### Three types of visits:

#### DISCOVERY-VISIY

A tour of vineyard parcels, the winery and the cellar  
Tasting of two wines  
1 hour – 12 euros.

#### JEAN FAURE THROUGH THE YEARS

A tour of vineyard parcels, the winery and the cellar  
Tasting of two wines  
1 hour and a quarter – 18 euros.

#### ORGANIC-VISIT: NATURE MAKES SENSE

At the heart of life – presentation of organic and biodynamic vine-growing, methods used to sustain biodiversity (fauna, flora) – Tasting of three wines  
1 hour and a half – 25 euros.







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