

CABERNET FRANC IDENTITY

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2025



SAINT-EMILION GRAND CRU
CHÂTEAU
JEAN FAURE
GRAND CRU CLASSÉ

CABERNET FRANC IDENTITY

AT THE HEART OF THE CLAY PLATEAU

Nestled next to Château Cheval Blanc, Château Figeac and with L'Évangile just behind, Château Jean Faure – 18 hectares in a single block – stands among the legendary terroirs of Saint-Émilion.

65% CABERNET FRANC

A historic majority of 65% Cabernet Franc, rare in Saint-Émilion, grants the estate both identity and resilience in the face of climate change. This singular variety draws extraordinary energy from the clay soils of our terroir.

CERTIFIED ORGANIC IN 2017 AND BIODYNAMIC IN 2023

Our vineyard practices grounded on observation & respect for nature give Jean Faure vines great resilience.

Harvest Dates	From September 4 to 18
Vatting	Concrete vats, without sulfite
Maturing	40% in oak casks, 25% in new oak barrels, 25% in barrels used once before, 10% in concrete and stoneware eggs
Alcohol Level	13.5°
Total acidity	3.15 H ₂ SO ₄ g/L
pH	3.65
Production	46 000 Bottles
Blend	65% Cabernet Franc 33% Merlot 2% Malbec

2025

SURYA VINTAGE

The 2025 vintage stands out by its early growing season, intense sunlight and scarce rainfall. Rigorous vineyard management and meticulous attention at every stage enabled us to accompany the growing season with precision and reveal a new expression of Jean Faure's terroir.

Early budbreak was followed by rapid and uniform flowering in excellent conditions. Although fruit set was regular, yield potential remained naturally limited due to poor floral initiation in 2024. The first part of summer, both bright and dynamic, encouraged rapid vegetative growth and a marked advance in phenological development.

By July, water deficit slowed growth. Veraison began on 17 July in the earliest Merlot plots.

In August, a heatwave saw temperatures rise above 30°C for twelve consecutive days, peaking at 41.3°C. Welcome rainfall at the end of the month brought timely relief and allowed ripening to continue smoothly.

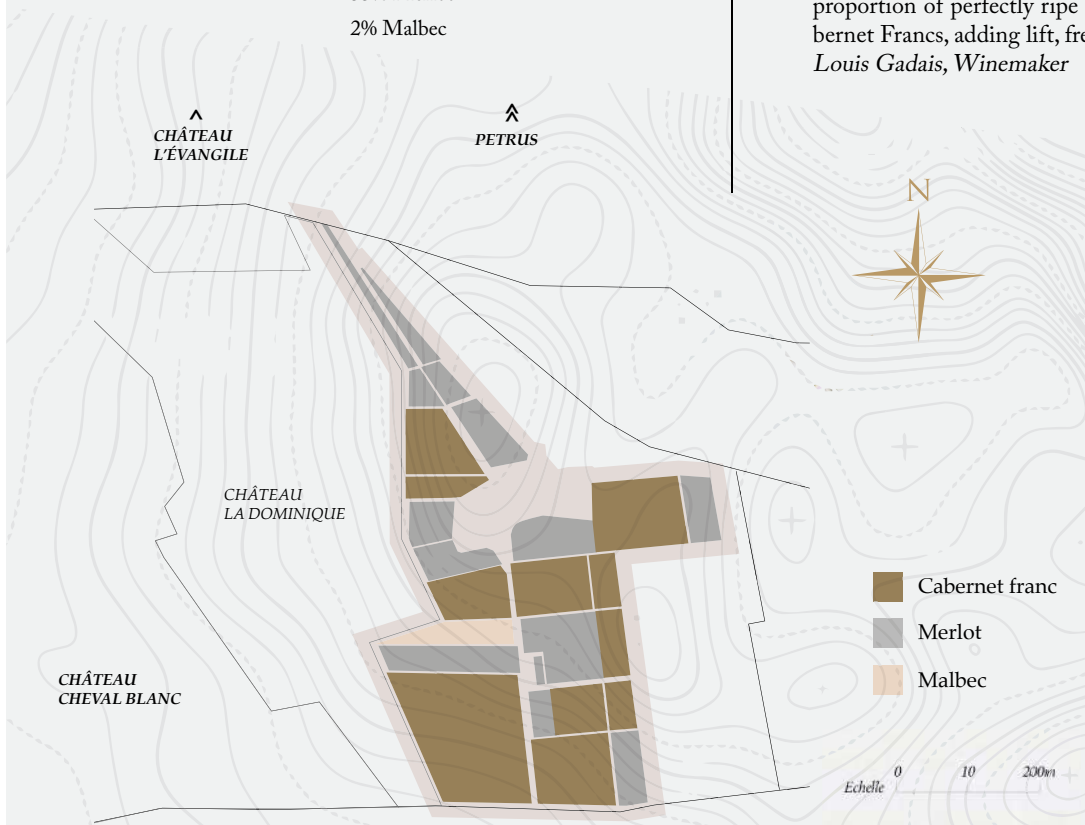
Harvest, carried out with precision from 4 to 18 September, was the fastest on record at Jean Faure, yielding fruit of outstanding quality. The wines show remarkable aromatic purity, an elegant structure and harmonious balance, hallmarks of a thoroughly accomplished vintage.

"We focused on a more vertical canopy and limited hedging to encourage natural shading and protect the berries. Maintaining generous foliage cover around the fruiting zone helped preserve a cool microclimate and balance of the bunches."

Daniel Duclos, Vineyard Manager

"Following a short and demanding harvest, every decision in the cellar was designed to channel the wine's power while preserving its tension: gentle extraction and long macerations, ranging from 29 to 40 days, including up to 15 days of cold soaking. A small proportion of perfectly ripe stems was incorporated into the Cabernet Francs, adding lift, freshness and texture."

Louis Gadais, Winemaker



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