

65% OF CABERNET FRANC, NEIGHBOR OF CHEVAL BLANC

Situated in the heart of the mythical terroir of the first great classified growths, Château Jean Faure's continuous 18-hectare vineyard is encroached in a magnificent clay terroir, from which cabernet franc draws incredible energy. The practice of a certified organic viticulture - and a conversion toward a biodynamic process - stems from the will to respect the soils, the vines, and the people who with them.





2018 VINTAGE

SURFACE AREA 18 ha

SOILS TYPE Deep clay from Oligocene era

GRAPE VARIETIES 65% cabernet franc – 30% merlot – 5% malbec

AVERAGE AGE OF VINES 45 years

PLANTING DENSITY 8,000 vines per ha on the new plants

GROWING METHODS Biodynamic and organic certified, cover crops

every three rows

PRUNING Guyot mixte, and guyot simple for young vines

WEATHER CONDITIONS Winter: Very rainy

Spring: Rainy

Summer: Exceptionaly hot and dry

Automn: Dry, cold nights

HARVEST TIME Merlot: September, 18 to 28

Malbec : September, 28 Cabernet franc : October, 8

VATTING Concrete and wooden vats, without sulfites

AGEING 35% new oak barrel, 30% 1-year-old-barrel, 20%

concrete vats et 15% in 12hl casks

YIELD 30 hl/ha

ALCOHOL LEVEL 13,5°

PRODUCTION 4,000 cases

BLEND 2018 60% cabernet franc – 35% merlot – 5% malbec