

2016

3RD YEAR OF
CONVERSION



Surface area :

18 unbroken ha

Terroir :

Clay with iron layers

Grape varieties :

50% cabernet franc,
45% merlot, 5% malbec

Age of vines : 45

Yield : 28hl / ha

Winemaking - Maturing :

18 months in oak barrels
(40% in new barrels and 40% in
barrels used once before and
20% in casks used once before.)

2015

CHATEAU
JEAN FAURE
GRAND CRU CLASSÉ

SAINT-ÉMILION

AT THE HEART
OF MYTHICAL TERROIR

Located at the heart of a mythical terroir of the Premiers Grands Crus Classés of Saint Emilion, CHATEAU JEAN FAURE is a close neighbour of the prestigious Château Cheval Blanc and Château Figeac which is less than 500 meters from the estate.

This 18 unbroken hectare property is deeply rooted in a great terroir which is made up of clay with iron layers. This estate's historic vineyard is essentially planted with Cabernet franc (50%).



- 1 · Château Cheval Blanc
- 2 · Château La Dominique
- 3 · Château Jean Faure

VINTAGE 2015

The unusual climate produced a well-balanced, elegant and full-flavored 2015. Warm springtime weather brought about even flowering, and the very hot summer, largely promoted the vineyard's growth. As of mid-July, the pips started to change color, a sign that the fruit's ripening had already begun. At the same time, the temperatures remained high, with no rain to be seen.

At the beginning of August, the weather started to change. It was a fairly cool and humid month, so the growth of the vineyard began to slow down. From early September through to the end of October, the period's sunny days and cool evenings, favored the ripening process.

The crush kicked off earlier than expected – the Merlot grapes were picked between the 22nd and the 28th of September, the Malbec grapes on the 3rd of October and the Cabernet Franc grapes waited until the 5th through to the 8th of October. The fruit remained intact, thereby producing wines expressing great purity in terms of fragrance and taste.

They display profound color with excellent balance – the alcohol levels are less high than in 2010 – and the acidity is discrete, but present. Last but not least, the vintage boasts suave, coated and velvety tannins, as well as a dense and crisp finish.

THE BIO CONVERSION

At CHATEAU JEAN FAURE a priority has been given to the life of the soils and the fauna as well as the respectful management of the vineyard. Gradually, soils are horse plowed with the 3 horses of the Estate (natural grassing and mechanical weeding around the roots). 2016 is the third year of the Bio Conversion.

WINEMAKING / MATURING

Hand-picked harvest in crates. 100% winemaking of the grapes in their entirety. Manual cap punching. - Ageing for a period of 18 months - 40% in new barrels, 40% in barrels used once before and 20% in casks used once before.