



**IN ORGANIC
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 : 32hl / ha

2016

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

2016, A RARE VINTAGE

An incredible scenario for the 2016 vintage.

Opening act : a mild and very rainy winter (600 mm of water in 6 months), as well as a difficult and equally rainy springtime put considerable strain on winegrowers. A battle was waged to protect our organic vines from mildew and cryptogamic diseases. Despite this situation, the flowering was even, thanks to good weather conditions at the right moment.

Act II : a radical change in climate: as of the 15th of June, Bordeaux experienced generous sunshine and a period of drought.

However, Chateau Jean Faure's clay terroir permitted the grapes to change color. Cool September nights, associated with pleasant sunshine resulted in a late, botrytis-free harvest: between the 7th and the 10th of October for the Merlots and the 12th and the 18th of October for the Cabernet Francs. 2016 was a rare vintage combining color, density, and good tannins, underscored by high acidity.

Chateau Jean Faure's wines are deep, complex and juicy with plenty of freshness.

ORGANIC CERTIFICATION IN 2017

Organic growing is an essential part in the production of a great wine. Chateau Jean Faure's 2017 vintage is certified AB (made from organic grapes). Organic preparations, different plant species, animal draught power, (3 horses live on the estate), and manual labor are all used to promote a natural environment, in tune with the rhythm of the seasons and the local fauna.

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.