

CHÂTEAU FAYAT

. Pomerol .



Owner : Fayat Family
General Manager : Gwendeline Lucas
Technical director : Yann Monties
Exploitation director : Emeric Bossuet
Oenologist : Julien Viaud
(Laboratoire ROLLAND & Associés)



POMEROL

Vintage 2018 .

Since 2009, Château Fayat has been determinedly following its quest for precision.

Based on three types of soils and subsoils, the 31 plots that constitute Château Fayat offer a unique complexity that makes its signature.

A true mosaic of terroir: sand, clay and gravel are mixed together on 15 hectares.

PRODUCTION AREA	10 ha
TYPE OF SOIL	Deep gravel with sandy-brown soil, sandy-slit on clay, gravel with old sand on a layer of clay
AGE OF THE VINES	25 years
DENSITY	7 500 plants/ha
GROWING METHOD	Traditional, cover crops every two rows, according to the vigour of the vine
PRUNING	Simple and double guyot
HARVEST	Mechanics and manuals. From September 25th to October 4th for the Merlot, and October 4th for the Cabernet franc
CELLAR	Stainless steel vats
AGEING	12 months : <ul style="list-style-type: none">- 80% in barrels : 50% of new oak, 50% of a wine- 20% in stainless steel , amphoras and in vegetal polymer egg
AVERAGE YIELD	47 hl/ha
BLEND	92% Merlot - 8% Cabernet franc
ALCOHOL CONTENT / Ph	14° - 3, 73 ph



Color : Purple

Nose : Spices and black fruits

Taste : Good balance, ripe tannins and elegant length

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