



CHÂTEAU FAYAT, POMEROL

Born from the fusion of Château La Commanderie de Mazeyres, Château Prieurs de La Commanderie and Château Vieux Bourgneuf, Château Fayat experiences an exceptional diversity of soil. The strong restructuring of the vineyard of La Commanderie de Mazeyres and the powerful potential of the vineyard of Vieux Bourgneuf offers interesting prospects to Chateau Fayat. It is throughout vintage 2009 that we started exploiting that whole.

2017



Production Area:	11 ha
Soil:	Deep gravel with sandy-brown soil, sandy-silt on clay, gravel with old sand on a layer of clay
Grape varieties:	87% merlot, 13% cabernet franc
Average age of the vines:	50 years
Density:	6 000 vines/ha
Pruning:	Simple "Guyot"
Harvesting:	Entirely by hand-picking. From September 15 th to 20 th for merlot, the 26 ^h of September for the cabernet franc
Winemaking:	Thermo regulated stainless steel vats
Ageing:	12 months - 50% new oak barrel
Yield:	18hl/ha
Blend 2017:	100% Merlot
Degree:	13,5°
pH:	3.7
Owner:	Famille Fayat

Wine Doctor : 92-94/100. It impressed with a perfumed style displayed on the nose, a dusty limestone character, with pretty floral notes. There follows a supple presence on the palate, with blackberry, spiced plum, black olive and grilled pip, underpinned by a ripe tannic structure, and some fresh acidity. A good bite to it in the finish, nicely grained tannins, with a little flourish of coffee bean and toasty oak here. A very elegant and composed style, with attractive potential. Many of the Fayat vines are low down, near Mazeyres, so this is a very good result.

Wine Spectator : 90-93/100.

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