



## Château Les Fermenteaux

Stéphane HERVE

**Your favourite activity ?**

Being in my vineyard, fishing, spending time with my daughter

**Which animal would you be ?**

A tiger

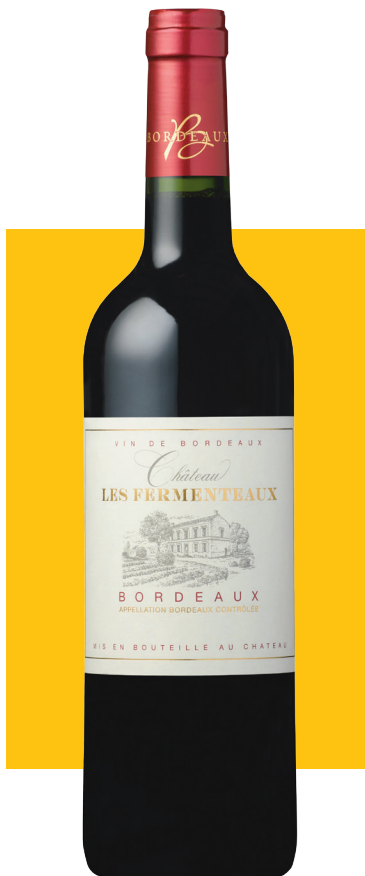
**Your favourite thing about wine ?**

Vinification, work in the cellar

**The natural gift you would like to have ?**

To be able to foretell the future

My grandparents bought the property in the 1920s, but without devoting themselves entirely to the vineyard. They grew a bit of everything. When I became owner of the estate in 1995, I gave it all the love I feel for wine. I planted it to red grapes and built a wine cellar. Today, the vineyard covers 25 hectares. I spend a lot of time amongst my vines and I never get tired of it. My favourite part ? Vinification, the work in the cellars.



## Château Les Fermenteaux

BORDEAUX

**Village :** St Caprais / St Aubin

**Total surface of the vineyard :** 25 hectares

**Type of soils :** Sandy, clay-silt

**Blend of grape varieties :** 70 % Merlot, 20 % Cabernet Sauvignon, 5 % Cabernet Franc and 5 % Malbec

**Wine vinification :** Yeasting, pumping over and delestage adapted to suit the structure of the wine. Perfect control of temperatures. Three weeks' fermentation. Aged in cement and stainless steel vats.

**Tasting notes :** Deep purplish red in colour. A generous fruit-driven nose evoking redcurrant blackberry and cherry. Good body on the palate enveloped by supple tannins leading to balanced aromas of red summer berries. The finish is frank, underpinned by subtle spicy, woody notes.

**Wine and Food pairing :** Barbecued red meats

**Awards :**

**Vintage 2015 :** Gold medal Concours International de Lyon 2016, Gold medal CWSA 2016, Gold medal Gilbert & Gaillard 2016

**Vintage 2016 :** Gold medal Sakura Awards 2017, Silver medal Concours International de Lyon 2017