



Château Puisseguin La Rigoderie

Pierre FAYTOUT

Your main character trait ?

I'm patient

Your favourite activity ?

Sport, mainly rugby

Your favourite thing about wine ?

Its diversity, the character given by the winemaker

The natural gift you would like to have ?

To never grow old

I joined the family estate in 2008, founding EARL Vignobles Fayoutout to perpetuate the know-how built up by my family over five generations. The Château Puisseguin La Rigoderie vines were my grandmother's, and those at La Tour d'Horable belonged to my grandfather, who came from a family of coopers. But the family tree doesn't end there: the parents of some of my employees worked with my grandparents. A true family business! The wines we craft together are expressive and authentic, just like our soil and our winegrowers.



Château Puisseguin La Rigoderie

PUISSEGUIN SAINT EMILION

Village : Puisseguin

Total surface of the vineyard : 14 hectares

Type of soils : Clay-limestone

Blend of grape varieties : 90 % Merlot, 10 % Cabernet Franc

Wine vinification : The juice is cold-racked. Temperatures are kept at 25°C during alcoholic fermentation with cap-punching for gentle extraction. Maceration for three weeks and running off. Aged in thermoregulated stainless steel vats.

Tasting notes : The colour is incredibly intense due to slow, well-controlled extraction. The rich nose is followed by a palate that is nothing short of superlative: powerful, dense and well-balanced with great sweetness. A well-made wine from the vineyard to the bottle.

Wine and Food pairing : Prime rib of beef

Awards :

Vintage 2015 : Gold medal Concours International des Vin de Féminaise 2016, Silver Medal Concours de Bordeaux - Vins d'Aquitaine 2016, Silver medal Citadelles du Vin 2016, Silver medal Wine& Barrel 2016, 90/100 Blind Tasted by Andreas Larsson, Silver medal Vinalies Internationales 2017, Silver medal Mundus ViniBiofach 2017

Vintage 2016 : Gold medal Gilbert et Gaillard 2017, more results to come.