



## Château Tour d'Horable 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 Faytout 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 Tour d'Horable CASTILLON CÔTES DE BORDEAUX

Village : Castillon la Bataille Total surface of the vineyard : 6,5 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 deep; the powerful nose is a delicate combination of caramel, vanilla and intense fruit. The palate is clean with firm tannins, nuanced with crushed blackcurrant. The delicate whole is very powerful yet also subtle and elegant. This is a well-crafted wine by an expert winemaker.

Wine and Food pairing : Grilled white meats Awards :

Vintage 2015 : Silver medal Concours International de Lyon 2016, Bronze medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2016, Bronze medal IWC 2016, Gold medal Wine & Barrel 2016, 89/100 Blind Tasted by Andreas Larsson, 86 oints MundusViniBiofach 2016

Vintage 2016 : Gold medal Concours International des Vin de Féminalise 2017, more results to come