



Château Les Fermenteaux

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Your favourite activity ?

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

Which animal would you be ?

A tiger

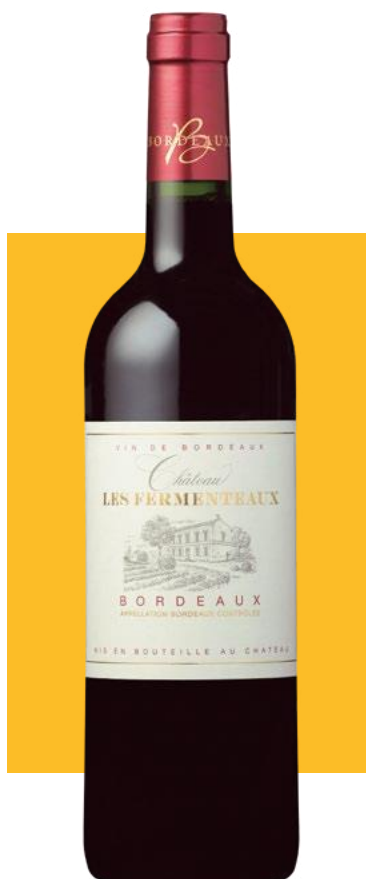
Your favourite thing about wine ?

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

Vintage 2017 : Gold medal Gilbert & Gaillard 2018, Gold medal Féminalise 2018, Gold medal Frankfurt 2018, Silver medal Elle à Table 2018, Silver medal AWC Vienna 2018.