



Its diversity, the character given by

The natural gift you would like to have?

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 Rigodrie vines were my grandmother's. 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 Rigodrie

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 wellbalanced with great sweetness. A well-made wine from the vineyard to the bottle.

Wine and Food pairing: Prime rib of beef

Awards:

Vintage 2016:

GOLD CHALLENGE MILLESIME BIO 2019 GOLD GILBERT ET GAILLARD 2019

GOLD CHALLENGE INTERNATIONAL DU VIN 2019

GOLD GILBERT ET GAILLARD 2018

GOLD CITADELLES DU VIN 2017 GOLD GILBERT ET GAILLARD 2017

GOLD ELLE A TABLE 2017

GOLD ALLWINES 2017

SILVER SAKURA 2019

SILVER INTERNATIONAL WINE AWARDS 2018

SILVER ELLE À TABLE 2018

SILVER AWC VIENNA 2017

SILVER ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

SILVER AWC VIENNA 2018

PALME WINE & FOODING PAIRING - LONDON 2018

Vintage 2017:

GOLD FRANKFURT 2019

GOLD GILBERT ET GAILLARD 2019

SILVER TERRE DE VINS 2019 SILVER AMPHORE 2019