



Pierre FAYTOUT

Your favourite thing about wine? 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 AWC VIENNA 2019

SILVER TERRE DE VINS 2019

SILVER AMPHORE 2019