



## Château Les Fermenteaux

### Stéphane HERVÉ

#### Your favorite activity?

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

#### Which animal would you be?

A tiger

#### Your favorite thing about wine?

Vinification and working 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 did not specialize in the vine culture; they used to grow different crops. When I became the owner of the estate in 1995, I gave all my love to wine: I decided to plant different red grape varieties and I build a wine cellar. I never get tired of spending time among my vines. Working in the cellar is what I prefer about wine.



## Château Les Fermenteaux

### BORDEAUX

**Village:** Saint-Caprais, Saint-Aubin-de-Blaye

**Total winegrowing area:** 25 hectares

**Terroir:** Soils of sand and clay-silt, 15-year-old vines – South-West sun exposure

**Winemaking and ageing:** Mechanical harvest at the end of September. Winemaking in stainless-steel vats. Yeasting, pumping over and delestage adapted to suit the structure of the wine. Perfect control of temperatures. Three weeks' fermentation. Aged in stainless-steel vats.

**Blend:** 70% Merlot, 20% Cabernet Sauvignon, 5% Cabernet Franc, 5% Malbec

**Tasting comments:** Deep purplish red color. 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.

**Food and wine pairings:** Barbecued red meat

