



## Château Tour D'horable

Pierre FAYTOUT

**Your main character trait?**

I'm patient

**Your favourite activity?**

Sports, 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 the company Vignobles Faytout to perpetuate the know-how built up by my family over five generations. Château Tour d'Horable belonged to my grandfather, who was born in a family of coopers (French barrel manufacturers). 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 personality and our soils.



## Château Tour D'horable

### CASTILLON CÔTES DE BORDEAUX

**Village:** Castillon La Bataille, Belvès de Castillon

**Total winegrowing area:** 20 hectares

**Terroir:** Soils of clay-limestone - Sub-soils of limestone – 90-meter high – 40-year-old vines – North-south exposure

**Winemaking and ageing:** Mechanical harvest with integrated sorting at mid-September. The juice is cold-racked. Temperatures are kept at 25 Celsius degrees during alcoholic fermentation with cap-punching for gentle extraction. After fermentation, 3 days at 35 Celsius degrees. Maceration for three weeks and running off. Aged in cement vats with wood input.

**Blend:** 90 % Merlot, 10 % Cabernet Franc

**Tasting comments:** The color is deep, the aroma is a delicate combination of caramel, vanilla, and intense fruit. The palate is clean with firm tannins, nuanced with crushed blackcurrant for a long and elegant finish. This is a well-crafted wine.

**Food and wine pairings:** Grilled white meats

