



## Château Puisseguin La Rigodrie

Pierre FAYTOUT

**Your main character trait?**

I'm patient

**Your favorite activity?**

Sports, mainly rugby

**Your favorite 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. The Château Puisseguin La Rigodrie's 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 personality and our soils.



## Château Puisseguin La Rigodrie

### PUISSEGUIN SAINT EMILION

**Village:** Puisseguin

**Terroir:** Soils of clay-limestone - Sub-soils of limestone – 60-meter high – 30-year-old vines – North-south exposure on top of the slope and east-west on the side of the slope.

**Winemaking and ageing:** Mechanical harvest with integrated sorting at the end of 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:** 93% Merlot, 3% Cabernet Franc, 2% Cabernet Sauvignon, Petit Verdot

**Tasting comments:** The color is incredibly intense due to slow, well-controlled extraction. The rich nose is followed by an excellent palate : powerful, dense, and well-balanced with great sweetness. A a well-made wine from the vineyard to the bottle.

**Food and wine pairings:** Prime rib of beef

