



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

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

