



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

