



## 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 with my wife, Adeline, and together we founded EARL Vignobles Faytout to preserve a family expertise built over five generations. The vineyards of Château Puisseguin La Rigodrie came from my grandmother. It is a true family estate. Together, we craft expressive and authentic wines that reflect both our values and our terroir.



## 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 harvesting with on-board sorting in mid-September. Cold settling of the juice. Alcoholic fermentation at 25°C with gentle extraction by air mixing. After fermentation, the wine is held at 35°C for 3 days. Maceration time before draining is determined by tasting. Ageing in concrete tanks with oak.

**Blend:** 69% Merlot, 13% Cabernet Franc, 9% Petit Verdot, 9% Cabernet Sauvignon



**Tasting comments:** Deep, intensely coloured. The nose is rich and expressive, leading to a palate that is powerful, concentrated and beautifully balanced, with an appealing sense of richness. A superbly crafted wine, from the vineyard to the bottle.

**Food and wine pairings:** Dry-aged rib of beef and aged Comté cheese.

