

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

