

# Château Tour D'horable

## FAYTOUT Pierre

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 with my wife, Adeline, and together we founded EARL Vignobles Faytout to preserve a family expertise built over five generations. The vineyards of Château Tour d'Horable belonged to my grandfather, who came from a family of coopers. It is a true family story. Together, we craft expressive and authentic wines that reflect both our values and our terroir.




## 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 – 35-year-old vines – North-south exposure

**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:** 90 % Merlot, 10 % Cabernet Franc

**Tasting comments:** Deep colour. The powerful nose combines intense fruit aromas with delicate notes of caramel and vanilla. The palate is precise, with firm tannins and flavours of crushed blackcurrant. Delicate yet powerful, the wine is refined, elegant and beautifully structured.

**Food and wine pairings:** Slow-roasted pork shoulder, creamy mushroom polenta

