

# CHÂTEAU CAP DE FAUGÈRES

## Castillon Côtes de Bordeaux AOC



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|------------------------|---|
| VARIETALS              | 85% Merlot, 10% Cabernet Franc,<br>5% Cabernet Sauvignon  |
| VINTAGE                | 2017  |
| REGION                 | Côtes de Castillon, Bordeaux, France  |
| TECHNICAL DATA         | Alcohol 13.5%   |
| APPEARANCE             | Intense ruby purple, fine edge.   |
| NOSE                   | A tight, juicy wine with sandalwood, tobacco<br>and some blackberries.  |
| PALATE                 | Fresh and juicy, with medium to full-bodied<br>richness, and a rounded, layered mouthfeel,<br>as well as plenty of minerality, which makes<br>it a brilliant Castillon. |
| AGEING                 | Aged for 12 to 14 months in old barrels of 1<br>or 2 years old.   |
| PAIRING                | Best paired with all types of chicken, pork,<br>veal and soft cheeses.  |
| READINESS FOR DRINKING | Drink now through 2027.   |
| RATINGS                | 91pts <b>JAMES SUCKLING.COM</b>   91pts <b>JEB DUNNUCK</b><br>90pts <b>Wine Spectator</b>   |
| ORDER CODE             | FR448   |