



Merlot, Cabernet Franc

CHATEAU FONGABAN

BY PIERRE TAIX

Puisseguin St-Emilion AOC

REGION: Bordeaux, France
VINTAGE: 2015
STYLE: Red
GRAPE: Merlot, Cabernet Franc
METHODS: ORGANIC & VEGAN
ENJOY WITH: Beef & Lamb, Game, Hearty Roots, Soft Cheese

THE VINEYARD, WINE MAKER AND HISTORY:

Pierre Taix is an exciting young winemaker whom we discovered for the first time in 2011. He has 8 Hectares in Puisseguin St. Emilion with Merlot and Cabernet Franc planted on clay-limestone soil perfectly suited to the culture of the vine. Chateau Fongaban dates back to the 17th century, the age of the vines is 25 years on average, and the vineyard has excellent exposure to the south and south-east.

These are all the little details which I look for when seeking out new wines, but they only tell me so much. The skill and passion of the winemaker is the clincher. Pierre Taix is not afraid to take risks, and this sets him apart from the bigger operators whose accountants determine when the grapes will be harvested, and whether interventions of various kinds, natural or otherwise, will be needed.

Pierre is prepared to leave the grapes until he is sure they are good and ripe, allowing him to make a wine full of beautiful rich fruit flavours. Aged exclusively in oak barrels, the combination of terroir, skill in the vineyard and winery, and the fact that this is satellite St. Emilion allows us to enjoy a wine that rivals many of its much more expensive neighbours.

TASTING NOTES:

A Classic right bank blend of merlot and cabernet franc at a great price. Definitely one to consider when red meat is on the menu. Full-bodied and juicy with black fruit and smoke. Lip-smacking delicious layers of fleshy ripe blackberries. Top me up!

PRESS REVIEWS:

"Delicious spiced plums supported by ripe tannins and peppery finish. Full-bodied enough to match with a curried lamb and green peppers."

Liam Campbell, Irish Independent Weekend