

Château Puisseguin La Rigodrie Cuvée Élégance

Puisseguin Saint-Emilion

*A wine with a bright red color with a very perfumy nose and notes of red fruits.
On the palate, we note the aromatic power of the fruits, always oriented towards the freshness.
To taste over grilled steaks, game, charcuterie and cheeses.*

HISTORY AND GEOGRAPHICAL LOCATION: The estate located in Puisseguin has been owned by the family Faytout for over 5 generations. It is today run by Jean Albert Faytout and his elder son Pierre. They have been working eco-friendly since 2010 and benefit of the "bio" certification since the harvest 2013.

CLIMATE: Mild oceanic

GRAPE VARIETALS: 13 hectares.

SOIL: Clayey chalkey-soil

GRAPE VARIETALS: 90 % Merlot – 10 % Cabernet Franc

Age of the vines: 35 years

Plantation density: 5 000 stocks per hectare

HARVESTING: Mechanical

VINIFICATION: Traditional vinification in cement vats for the alcoholic fermentation. The must is racked after vatting during three weeks, pressing, malolactic fermentation and racking.

AGEING: Ageing with staves for the organic certification (use of a smaller quantity of wood for the same volume of wine) with a control of the evolution of the contact with the wood in order to rack the vats at their optimum potential. The estate does micro-oxygenation to improve the quality of the wines.

PRODUCTION: 90000 bottles per year

