



By Jean-Michel Arnaud

Artisan-Winemaker

\* Sud de France

## CUVÉE GASTON CHATEAU FAITEAU

AOC Minervois La Livinière

2016

*The Quiet Force*

**Robe:** sustained, garnet.

**Bouquet:** dense and complex, cocoa, floral, spicy, and fruity

**Aromas:** beautiful ensemble concentrated and complex with three wine varietals complimenting each other.

Starts frank, tannins are dense, smooth and full of volume. One can find the spices and macerated fruits along with notes of mocha and coffee grains. Best decanted, or open the bottle two hours before serving.

**Wine varietals:** Syrah 70%, Carignan 15 %, Grenache 15%

**Production:** 40 Hl/Ha

**Average age of vineyards:** Syrah: 19 years, Carignan: 64 years, Grenache: 59 years

**Terroir:** clay to marley clay with southern exposure (the 'Souvergues' and the first hills of La Livinière).

**Harvest:** manual

**Vinification and aging:** selection is done in the vineyard and at the winery. The grapes are transported to the winery in 1000 kg containers. This wine is the result of the combination of two vinifications: alcoholic and malolactic. Vinified with destemmed grapes and a 15 day vatting.

During fermentation we punch down and during the vatting we alternate between punch-downs and pump-overs. The malolactic fermentation takes place in barrels. The wine is aged in barrels (100%) for 12 months. Once the assemblage is done, it is aged in vats in order to produce a perfect balance before bottling, in February 2018.

**Conditioning :** Bordelaise Elite 75cl & Magnum in wood box 150 cl.



CHATEAU FAITEAU – Languedoc – France

Adresse : 17 bis route des Mourgues 34210 La Livinière.

Mob (0033) 06-15-90-89-48 ou (0033) 06-23-00-45-61 mail : [contact@chateaufaiteau.com](mailto:contact@chateaufaiteau.com)

Web : <http://chateaufaiteau.com/>