



— The 2011 Vintage — A year like no other...

2011 was a constant source of surprise for us due to the unusual weather conditions throughout the year.

Early from bud burst onwards, the vintage experienced a wet, cool July followed by an equally cool, yet very dry August.

From April onwards, we kept a close eye on the passing clouds but rainfall was very localised and fell elsewhere. It finally arrived during the last week of September. From the second half of September onwards, the weather was glorious and from September 9, an Indian summer was firmly established.

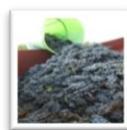
The vine's fortnight head start that began with bud burst gradually petered out and at the end of the season, veraison had returned to normal. Due to the wonderful health of the fruit, we decided to harvest late in order to achieve complete ripeness and preserve the beautiful fruit aromas.

At the end of September, the grapes were picked entirely by hand because although rainfall was sparse at the beginning of the month, it had promoted the spread of some minor outbreaks of botrytis.

The grapes were carefully sorted in the vineyard then on two sorting tables so that only healthy grapes entered the winery. The wines boast a beautiful colour, are highly aromatic with a high Folin-Ciocalteu index and wonderful natural acidity.

This particular year, that was full of surprises, was one where good wine growers excelled by choosing the right times and making the right choices in the vineyard and the winery.

The term "terroir" does not simply refer to the soil but to the constant interaction between the soils and input by the people who farm them....



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