



## — The 2012 Vintage — ... Or fruity freshness !

A similar year to 2000 and 2009. After a rainy end to 2011, winter brought dry, cold weather and a significant lack of rainfall. March experienced unusually mild weather, following which the first buds burst in April.

### ***The Bud burst :***

Bud burst then failed to make any headway throughout April and a good part of May due to unfavourable temperatures. The late growth spurt developed mainly in the laterals rather than on the main apex, entailing a lot of de-budding.

### ***The Flowering :***

Late flowering occurred over the last week of May and lasted until the end of the first week of June. This affected the formation of the berries which had very few pips at fruit set (just one or two pips per grape).

### ***The Veraison :***

Below-average temperatures for the season in May and June confirmed the lateness of the vintage with veraison starting towards the end of July. Around August 8, the situation was reversed, particularly during the second half of the month, allowing the veraison process to accelerate. The rest of the summer in August and September was hot and dry.

Despite a wet spring, the summer experienced a severe shortfall in water from the second half of June onwards. The overall pattern in water resources for the 2012 vintage was therefore conducive to top quality fruit but required a lot of canopy management, particularly removal of the suckers and leaves around the clusters, in order to maintain perfectly healthy leaves and fruit.

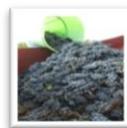
### ***The Harvest :***

We began analysing ripeness levels from September 1 onwards (Dyostem method) and decided to preserve fruit aromas and natural freshness in the wines.

Harvesting began on September 26 for the merlot and October 8 for the Cabernet Franc and Cabernet-Sauvignon.

### ***The Wines :***

The wines reveal a beautiful natural freshness and a lot of fruits.



## CHÂTEAU FOUGAS

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