



— The 2013 Vintage — The Extravagant !

The 2013 vintage encountered unusual weather patterns. In January, seasonal weather forecasts pointed to substantial rainfall throughout the season. The forecasts were confirmed by the annual Maria Thun biodynamic calendar. So we knew what to expect from the beginning of spring and paid even more attention to the vines throughout the vintage.

The Bud burst :

Bud burst occurred as normal around March 15 across the entire property.

The Flowering :

For Merlot, this began on May 15. The cold and rain disrupted flowering significantly because in a normal year, flowering usually occurs over one week whereas this year, it lasted for nearly a month. Consequently, Merlot suffered poor pollination, leading to shot berries and shatter.

The problem was averted for the Cabernets, Franc and Sauvignon, because flowering occurred later.

Bunch closure occurred on around July 23 for the Merlot and July 17 for the Cabernets, hence virtually a month later than the previous year.

The Veraison :

During veraison from August 16 to 19, development continued to lag behind and we knew then that the harvest would be abnormally late.

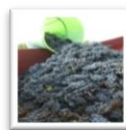
Our constant attention to the weather and regular organic and biodynamic treatments allowed us to produce extremely healthy, top quality and highly aromatic grapes with thick skins.

The Harvest :

Harvesting took place from October 1 to 5 for the Merlot and October 9 and 10 for the Cabernets. Like in the rest of the Bordeaux area, the crop was small but at Château Fougas its quality is outstanding.

The Wines :

The wines, are highly concentrated and balanced and reveal extraordinary aromatic complexity.



CHATEAU FOUGAS

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Wine from grapes of
Organic Agriculture
certified by Écocert
FR-BIO-01

