



— The 2015 Vintage — Legendary !

The Bud burst:

To facilitate bud burst, we treated the vines with two successive lots of horn manure in February. After a normal winter when rainfall was sufficient to replenish water supplies in the soil, cool weather in March delayed bud burst in the vineyard, thereby averting the risk of spring frost. Bud burst began in the first week of April, followed by a very mild spell when the buds were able to bloom with great phenolic consistency.

The Flowering :

At Château Fougas, this began towards May 27 with the Merlot and finished consistently towards June 6. We controlled flowering using a biodynamic spray of silica on the leaves along with nettle tea.

The Veraison :

The heat wave at the end of June, when the berries had yet to change color, did not cause any scorching on the fruit. Quite the opposite in fact – the fruit had to cope with water stress that was conducive to a thickening of the skins and higher tannin content. Several biodynamic treatments helped improve the quality of the berries during this period. Subsequently, rainfall and high humidity levels throughout July promoted the start of ripening on July 22. This then ended rapidly around August 7 for the Merlot and August 12 for the later-veraison Cabernet-Sauvignon.

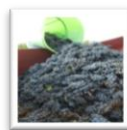
The Harvest :

Harvesting began early with the Merlot on September 18 and later for the Cabernet Franc and Cabernet-Sauvignon.

The Wines :

The wines display beautiful natural acidity. They are deeply colored, highly aromatic and contain exceptional tannin content.

It is often said that vintages with a "5" are legendary in Bordeaux and that is certainly the case for our 2015s which will be magnificent!!



CHATEAU FOUGAS

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

