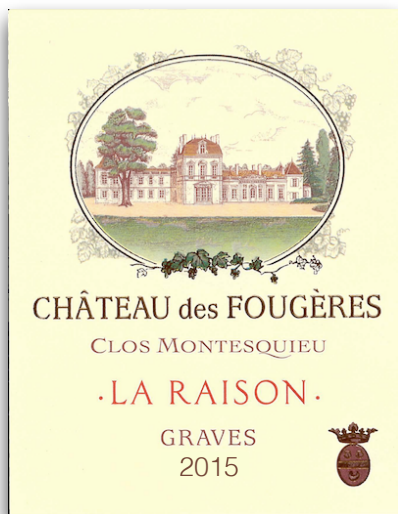




A black-currant and spice-flavored wine, this comes from a parcel within the Fougères vineyard. Aged in oak for 14 months, it has a smooth texture and minty character that gives richness and style.

## Chateau des Fougères “La Raison” Graves 2015



REGION	Graves A.O.C.
GRAPES	60% Cabernet Sauvignon, 40% Merlot
SOIL	Fine gravel, sand-clay with low proportion of hardpan.
VITICULTURE	Organic farming. Natural weed and leaf removal, tillage and thinning to 8 clusters per vine. Yield: 45hl/ha.
VINICULTURE	Hand harvested. Fermentation in thermo-regulated cement vats. 30-day maceration. Aged for 14 months in 70% 1 year old, 30% new oak barrels.
ALCOHOL	14%

Dominique Coutière, a native of the Landes region, acquired the property in 2010. Today the residence is a monument to the craftsmanship and architectural know-how of the late 19th century, and the vines have reached maturity. The winemaking installations are constantly being improved in order to produce a wine that is faithful to its soil and to its history.

**Graves** is situated in the southern part of the Left Bank, running northwest to southeast along the west side of the Garonne River. It lies just south of the city of Bordeaux, bordering Pessac Léognan A.O.C. at its northern end, and surrounding Sauternes and Cérons A.O.C.'s at its southeastern end.

Graves is the only subregion in Bordeaux that is famed for producing all 3 styles of wine made in Bordeaux: red, white and sweet.

The region is named for its soils: predominantly gravel, and the leading grape varietal grown is Cabernet Sauvignon. This soil profile has low fertility, excellent drainage and perfect for retaining and radiating heat which aids in ripeness. Gravel also helps to facilitate the development of minerality in the flavor of the wine.

Chateau des Fougères has been under the viticultural direction of Derenoncourt Consultants own Frédéric Massie since 2004.

5,000 bottles produced in 2015.

— Michele D'Aprix, Winemaker MDX  Soil Matters