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2019



CABERNET FRANC IDENTITY

SAINT-EMILION GRAND CRU
CHÂTEAU
JEAN FAURE
GRAND CRU CLASSÉ

CABERNET FRANC IDENTITY

IN THE VICINITY OF CHEVAL BLANC

Less than 100 meters from Château Cheval Blanc, 500 meters from Château Figeac and with l'Évangile just behind it, Château Jean Faure - 18 ha in a single block - stands among the mythical terroirs of Saint-Émilion.

65% CABERNET FRANC

With a historical majority of 65% Cabernet Franc in the vineyard, unique to Saint-Émilion, Jean Faure possesses a formidable asset to resist global warming. The same clay-rich terroirs shared with Cheval Blanc and Figeac are the source of extraordinary energy for our exceptional Cabernet Francs.

CERTIFIED ORGANIC IN 2017 AND BIODYNAMIC IN 2023

Our cultural practices, grounded on observation & respect for nature, provide great resilience to Jean Faure's vines. The health of our vines, managed through biodynamic agriculture, and our pursuit of natural balance between soil, vine, fauna, and flora have allowed us to counteract climate imbalances.

2019 A RADIANT VINTAGE

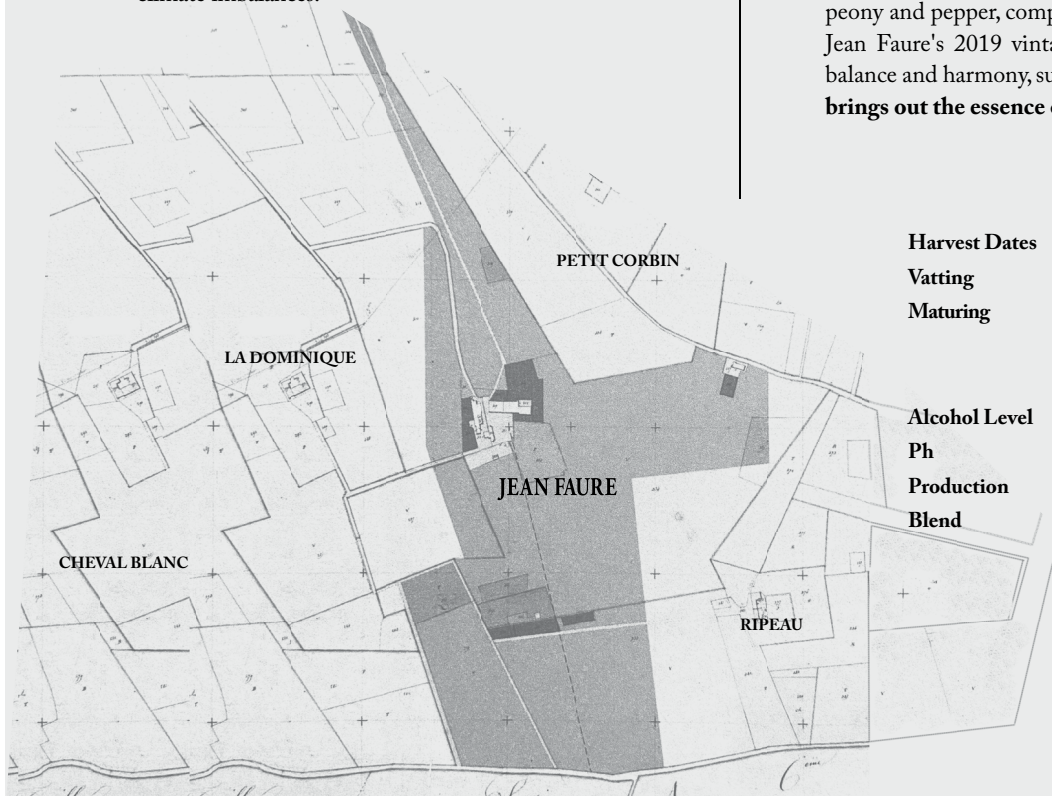
Following a mild winter and a fairly cool and dry spring, the growing cycle was ahead of schedule. In late April and early May, a very late cold weather episode occurred (frosts on April 13, May 5, and 6), but Jean Faure's vines remained unharmed. Favorable weather conditions in early June facilitated even flowering.

The summer of 2019 was extremely hot and dry, with only 90 mm of water from mid-June to mid-September and temperatures reaching up to 39°C recorded at the estate. These drought-like conditions suited the clay terroirs of Jean Faure: the soil regulated the water supply, preventing the water stress.

Organic and biodynamic growing practices helped to withstand the scorching temperatures at the end of June and early July, preventing any sort of blockage or imbalance.

Harvest began on September 16 with the Merlots, under ideal picking conditions. All Merlots were harvested before the storm on September 22, ensuring the necessary ripeness to achieve the desired Merlot profile that would complement the typicity of our Cabernet Francs in the blend. Ten days later, the Cabernets, uniformly ripe, were quickly picked, concluding the harvest at Jean Faure on October 8.

Tasting reveals fresh, taut Cabernets with a balanced tannic structure and great precision. The Merlots offer fresh, not overly ripe, fruit; charming tannins provide excellent balance, showcasing Jean Faure's Cabernets. The Malbec's floral complexity, featuring peony and pepper, completes the sophisticated blend. Jean Faure's 2019 vintage is, more than ever, characterized by balance and harmony, supported by a fresh Merlot that effectively **brings out the essence of the Cabernet Francs.**



Harvest Dates

From September 16 to October 8

Vatting

Concrete and oak vats, without sulfite

Maturing

35 % in new oak barrels, 30 % in barrels used once before, 20 % in concrete vats and 15% in oak casks.

Alcohol Level

13,5°

Ph

3.6

Production

70 000 Cases

Blend

65% Cabernet Franc
30% Merlot
5% Malbec

CHÂTEAU JEAN FAURE

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