

JEAN FAURE

LA RÉSERVE

SAINT-EMILION

2023



Château Jean Faure, a great classified growth, organic viticulture certified

Situated in the heart of the mythical terroir of the first great classified growths (Cheval Blanc, Figeac), Château Jean Faure's continuous 18-hectare vineyard is encroached in a magnificent clay terroir, from which its 65% of Cabernet Franc draws incredible energy. The practice of a certified organic viticulture (since 2017) stems from the will to respect the soils, the vines, and the people who work with them. Using biodynamic practices for many years, Château Jean Faure is entering its last year of conversion (Biodyvin) with the 2022 vintage.

La Réserve, Jean Faure's other expression

The grapes grown through organic viticulture at Chateau Jean Faure are selected and specially vinified by infusion to make "La Réserve", a wine built on freshness and the vibrance of the fruit.

Harvest : hand-picked in small crates

Vatting : concrete tanks

Maturing : 10 months in concrete egg-shaped vats.

Blend : 50% Cabernet Franc - 50% Merlot

Tasting notes

The black cherry colour of the wine also glimmers with very shiny ruby hues. The nose is rather remarkable, with the purity and freshness of crunchy fruit. The tannins are supple and enveloping; the finish is very smooth.