



Owner : Fayat Family

General Manager: Gwendeline Lucas Technical Director: Yann Monties Exploitation Director: Emeric Bossuet

Œnologist : Julien Viaud (Laboratory ROLLAND & Associed)



POMEROL

Vintage 2020.

Château Fayat is a 14-hectare wine gem, located on the right bank north of Libourne and born in 2009. In a little more than a decade, the teams at Château Fayat, under the supervision of director Emeric Bossuet, have managed the feat of installing this vintage in the firmaments of the Pomerolais vineyards, giving this wine the unique expression of a quite singular terroir.

Deep gravel with sandy-brown soil, sandy-slit on clay, gravel with old sand on a layer of clay AGE OF THE VINES DENSITY 6000 plants/ha Traditional, cover crops every two rows, according to the vigour of the vine PRUNING Simple and double guyot Mechanics and manuals. From September 18th to October 03rd for the Merlot, and October 04th for the Cabernet franc CELLAR Stainless steel vats 12 months: - 80% in barrels (50% of new oak, 50% of a wine) - 20% in stainless steel vats , amphoras and in vegetal polymer egg AVERAGE YIELD 34 hl/ha BLEND Deep gravel with sandy-brown soil, sandy-sandy and layer of clay Traditional, cover crops every two rows every two rows, according to the vigour of the vine PRUNING Simple and double guyot Mechanics and manuals. From September 18th to October 03rd for the Merlot, and October 04th for the Cabernet franc	PRODUCTION AREA	10.35 ha
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000 M 1 - 400 G 1	AGEING	- 80% in barrels (50% of new oak, 50% of a wine) - 20% in stainless steel vats , amphoras and in vegetal polymer
BLEND 90% Merlot - 10% Cabernet Franc	AVERAGE YIELD	34 hl/ha
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Color: Deep red **Nose**: Ripe black fruits and notes of spices

Palate: Fresh, fruity and full-bodied

Château Fayat,

18 Avenue Georges Pompidou, 33500 Libourne

Tél : +33 (0)5.57.51.31.36 - contact@vignobles.fayat.com

www.chateau-fayat.com

Eshop : www.vinsfamillefayat.com