

J.J. MORTIER & C^{ie}

Château du Bois Favereau

Familial property since two generations
Bordeaux Supérieur



THE VINEYARD

Soil: calcareous and clay, silty soil by location.

Surface: 20 hectares.

Grape varieties: 60 % Merlot, 35 % Cabernet Sauvignon, 5 % Cabernet Franc.

Harvest: mechanical.



THE WINE-MAKING

Vinification: traditional with de-stemming and control of temperatures.

Fermentation and macération during about 2 weeks.

Ageing in barrels during 12 months: 1/3 in new barrels, 1/3 in barrels of 1 wine, 1/3 in barrels of 2 wines.

Average volume of wines aged in oak barrels: 40 000 bottles.



SPECIFICITIES

Vines are cultivated according to traditional methods.

De-stemming in summer.



TASTING NOTES

This wine is representative of Bordeaux supérieur A.O.C.



The blending is typical of Bordeaux.

Very fruity, round with a good length in palate. Its ageing confers to the wine a wooded note.



Pairing: red meat and light cheeses.



AWARDS

2004 Gold Medal – Concours des Vins d'Aquitaine 2006

