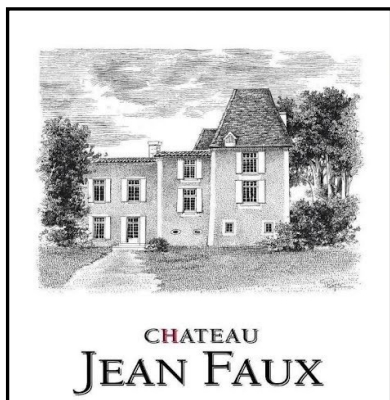


CHÂTEAU JEAN FAUX

BORDEAUX SUPÉRIEUR



Château Jean Faux is an estate with a lot of history in the region. Located not far from Côtes de Castillon, the property dates back to the 18th century. The modern age for Château Jean Faux begins in 2002, when the vineyard was purchased by Pascal Collotte.

With its park like grounds, the property is quite large, in fact it occupies close to 45 hectares in total. The estate was in poor condition at the time of the purchase. In fact, only 1.5 hectares were in good enough condition to produce grapes that were suitable to make wine. One of the first decisions made by Pascal Collotte was to bring in the well-known consultant, Stéphane Derenoncourt.



The 11.5 hectare vineyard of Chateau Jean Faux is planted to 80% Merlot and 20% Cabernet Franc for the red wine. The vines are on average 25 years of age. The vines are planted to a density of 7,400 vines per hectare, which is quite dense for the Right Bank. 2 hectares of vines are reserved for white Bordeaux wine grapes, which are planted to 80% Sauvignon Blanc and 20% Semillon. The terroir of Château Jean Faux is clay and limestone soils. Since 2011, the property now farms using only 100% biodynamic farming techniques in the vineyards.



To produce the wine of Château Jean Faux, the wine is vinified in temperature controlled, stainless vats that range in size from 40 hectoliters to 80 hectoliters. The grapes are whole berry fermented. Malolactic fermentation takes place in barrel. The wine is then aged in 40% new, French oak barrels for 12 to 14 months.

Wine Making Practices:

Small stainless steel and cement tanks of 40 to 80 hectolitres

Fermentation : 20 to 30 days

Pre-fermentation cold maceration, 10 to 15% 'saignée' (drawn off must) of the volume

Partial micro-oxygenation during fermentation. Malolactic fermentation in barrels

Ageing: 12 to 14 months in barrels and six in tanks.

100% French oak 'Saury' barrels. 40% in new oak and 60% in one wine and two wine barrels

Partial micro-oxygenation during ageing. Ageing on lees and stirring if necessary (12 to 14 months)

Fining and filtration before bottling



"The more you know about wine, the more you'll want to know about us."

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