



# CHATEAU FONGABAN

## PUISSEGUIN-SAINT-EMILION

### FACT SHEET



#### OWNER

Pierre Taix

#### PRODUCTS

Cotes de Castillon, Château Fongaban  
 Puisseguin Saint Emilion, Château Fongaban  
 Puisseguin Saint Emilion, Pierdon

#### SIZE OF THE VINEYARDS

Cotes de Castillon : 32 hectares  
 Puisseguin St Emilion : 10 hectares (the "Pierdon" parcel covers 5 ha)

#### LOCATION OF THE VINEYARDS

In the commune of Monbadon, about 10km east of Saint Emilion. This is almost exactly on the boundary of Puisseguin St Emilion and Cotes de Castillon. The vineyards are split between these two appellations

#### SOIL

Thin clay on a limestone bedrock

#### GRAPE VARIETIES

Cotes de Castillon & Puisseguin St Emilion : 80% Merlot; 20% Cabernet Franc  
 Pierdon : 80% Merlot; 15% Cabernet Franc; 5% Cabernet Sauvignon

#### AVERAGE AGE OF THE VINES

Cotes de Castillon : 20 years old  
 Puisseguin St Emilion : 25 years old  
 Pierdon : 30 years old

#### AVERAGE PRODUCTION

280 000 bottles total, including 25-30 000 Pierdon (from yields of 40 hl/ha)

#### VINIFICATION AND AGEING

'Lutte raisonnée' in the vineyards.

The Fongaban wines are vinified in stainless steel and concrete tanks (relined and fitted with temperature control). The Cotes de Castillon is tank-aged, while the Puisseguin goes into 1 and 2 year old old barrels. Pierdon is vinified in concrete, with a 30 day maceration, and aged 12 months in 50% new oak.

Pierre Taix uses a number of innovative techniques, such as 100% destemming, no yeasting or chaptalisation; repeated delestage rather than pumping over, micro-oxygenation under the cap, and malolactic delayed until March. He does not rack, but instead practises batonnage in the





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Burgundian manner. No filtration and no fining

## NOTES ON THE PROPERTY

Fongaban was a polycultural farm estate created back in the 19th century. The Taix family, who purchased the estate in 1940, have overseen its transformation into a purely viticultural operation. It is now run by the young, talented Pierre Taix, who is revolutionising quality here. His 'signature' wine is the individual vineyard cuvée called Pierdon, vinified separately since 1998.

He also makes 'La Mauriane' at his mother's estate, Chateau Rigaud. This wine is now attracting rave press reviews, notably from James Suckling of The Wine Spectator