

CHATEAU PEBY FAUGERES

GRAND CRU CLASSE
SAINT-EMILION

Château Péby Faugères 2016

Saint-Emilion Grand Cru Classé

April 2017 – James Suckling

97-98/100

This has an incredible finish to it and shows such energy and intensity. Full-bodied yet vivid and energetic. Chewy tannins. Goes on for minutes. Merlot magic.

April 2017 -The Wine Cellar Insider – Jeff Leve

96-98/100

Richly textured, opulent, sexy, ripe and fresh, there is a purity to the sweet, dense layers of fruit. Thick yet balanced, the black and blue show through really well here. Stratum of fat chocolate-covered boysenberries coat your palate with long lasting flavor. Even better, there is lift and freshness that makes this a wine you'll want to ponder as well as drink. Produced from 100% old vine Merlot, the wine was aged in 65% new French oak barrels, reaching 14.8% with a pH of 3.6.

April 2017 – Wine Spectator – James Molesworth

93-96/100

Vivid, with racy acidity from the start that allows the copious raspberry and plum confiture flavors to pump along with energy. Very enticing spice treatment on the finish. Has a lavish edge, but its energy offsets that nicely.

April 2017 – Chris Kissack

17-18/20

This is another estate divorced from its parent as a consequence of the 2012 classification, but still benefitting from all the energy and investment of Silvio Denz. From 7.45 hectares of vines a very modest crop of just 22 hl/ha was taken, all Merlot, picked between October 3rd and the 19th. As with the other Denz properties, with the advice of Michel Rolland the wines are made using vinification integrale, with 40 days of maceration before the skins are removed. The oak used is 65% new, and 35% second-fill. A very impressive nose here, a melange of black cherry liqueur, smoke, sooty charcoal, blackcurrants, damsons and currants too. The palate has volume, a finely grained substance, and a fresh, grippy poise. This has a voluptuous weight and yet it feels balanced, correct, charming, with little dark chocolate complexities and coffee bean nuances to the fruit, mixed with firm but appropriate tannins, and the freshness of the vintage lifts and pushes it all along. Super potential here, perhaps the best Péby-Faugères I have tasted.

April 2017 – Bordeaux Total – André Kunz

20/20

Konzentriertes, dichtes, süßes, cremiges, komplexes Bouquet, Cassiscreme, Pralinen, Erdbeermark, Tabak, Nougat. Dichtverwobener, vielschichtiger, fein opulenter, cremiger Gaumen mit viel feinem Tannin, konzentrierter Struktur, explodierender Aromatik, dichter, fein muskulöser Struktur, sehr langer, aromatischer, dichter Abgang mit vielen Rückaromen. warten (2025 - 2050)

Mai 2017 – WeinWisser

19/20

Undurchsichtiges Purpur mit schwarzer Mitte und lila Rand. Was ist denn hier los! Ein blaubeeriges Parfüm mit Brombeeren und Veilchen, so elegant daherkommend, Iris und schwarze Johannisbeere. Am kräftigen Gaumen mit Heidelbeeren und parfümierten Pfeiffentabak. Die Tannine sind so cremig abgerundet wie bei einem Düsenjet - im nicht

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enden wollenden Finale blaubeerige Frucht und Wachsnoten. Gehört auch dieses Jahr ganz klar in die Spitzengruppe von St.-Émilion! Gratulation an den neuen Estate Manager Yann Buchwalter (ehemals Château Clarke) für den perfekten Start! 2027 – 2057

Avril 2017 – Bettane & Desseauve

94-95/100

Grande puissance, boisé très présent, allonge mûre et savoureuse, fruits noirs, intensité énergétique.

Avril 2017 – Anthocyane – Yohan Castaing

16-18/20