

Château Fougas

The Vines



« vendanges en vert »

Respect for the environment.

In the vineyard everything possible is done to produce top quality grapes whilst still respecting the environment.

The importance of the Terroir.

Our use of organic fertilisers and approaches to soil management promote animal life and microflora. This encourage the vine roots to deeply penetrate the soil and assimilate the assemblage of minerals in this terroir so that **the specific characteristics of the soil are expressed in the wine.**

Maturity.

Our objective is to attain a uniform level of maturity for each plot on the day of harvesting. To achieve this a range of different techniques are employed. ***Ebourgeonnage*** - disbudding. ***Vendanges en vert***.- The removal of around half of the bunches of grapes in order to promote the maturity of those remaining. ***Effeuilages*** - removal of the lower leaves to expose the grapes to the wind in order to keep the grapes dry.

To ensure an appropriate level of acidity in the ageing of the wine the grapes are always picked by hand at their optimum level of maturity.

Monitoring of the process from the vine to the bottle.

There is meticulous monitoring of all of the processes of wine production to ensure a product of the highest quality.