

Château
Chateau La Fagnouse
AOP Saint-Emilion Grand Cru
70% Merlot & 30% Cabernet Franc



Vintage : 2019

Yields : 45 Hl/Ha

Production : 45.000 Bottles

Soil : Clay & Limestone

Surface : 10 ha

The vineyard was created in the nineteenth century, and passed into the hands of the Cassat-Coutant family in 1920. In 2012 Agnés Coutant took over the family property with the help of her son Paul. Since 2014 Hubert de Bouard works with us in the elaboration of our wines.

Winemaking

Château La Fagnouse is the result of a strict plot selection, associating a unique terroir, and a particular attention to the vine. This wine is aged in stainless steel tanks and gives the wines an incredible fruitiness.

Our wines are certified HVE since 2019.

Tasting notes

The robe is dense and shiny with red reflections. The nose presents a bright intensity of fresh fruits such as raspberry. The mouth is silky with a beautiful freshness. It is harmonious and tasty wine.

Food pairing

This wine will go perfectly with grilled meats. The long and silky tannins combine perfectly with sauce dishes.

La Fagnouse can be consumed quickly for young wine lovers, it can also be kept for several years.



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