

# The Wine Cellar Insider

## Jeff Leve

May 2011

### **Château Péby Faugères 2010**

**95-97**

Péby Faugères is produced from 100% Merlot and aged in 100% new oak for 18 months. Production hovers close to 1,000 cases. Deep purple in color, jammy black fruit, espresso, licorice and spice, this thick, powerful, dense, dark wine is stuffed to the brim with decadent ripe fruit, licorice and chocolate that defines voluptuous in a wine. Unctuous and long, the wine ends with licorice, chocolate, spicy plum and jammy berry liqueur.

### **Château Faugères 2010**

**90-91**

From a blend of 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, the wine will be aged in 50% new oak for about 14 months. Licorice, bitter chocolate, boysenberry aromatics, plush, soft, round textures and a ripe, chocolate and black cherry finish are found in this wine.

### **Château Cap de Faugères 2010**

**89-91**

From a blend of 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, (which is how the vineyard is planted,) came in at 14.5% alcohol. This medium/full bodied wine offers abundant fresh, sweet black cherry and chocolate notes in a lush crowd pleasing style that will drink well on release for a fair price. As 10,000 cases are produced, this will also be easy to find.