



# CHÂTEAU PÉBY FAUGÈRES

## Grand Cru Classé 2018

Art. Nr.: 2074518

**Hersteller:** Château Péby-Faugères, Saint-Émilion

**Land:** Frankreich

**Region (Betriebssitz):** Bordeaux

**Gebiet (Betriebssitz):** Saint-Émilion

**Jahrgang:** 2018

**Rebsorte:** Merlot

**Kategorie:** Rotwein

**Süße:** Trocken

### **Bewertung:**

**Robert Parker Wine Advocate:** 95

**Falstaff:** 95

**James Suckling:** 98

**Wine Spectator:** 95

### **Speiseempfehlung:**

**Rind:** Geschmort/Gedünstet

**Käse:** Rotschmierkäse

**Flaschengröße:** 0,75 Liter

**Verschluss:** Naturkork

**Einzelflaschenpreis: € 212.90**

### **Verkostnotiz**

**JAMES SUCKLING:** "Wow. Really savory this year with an extremely dense and gorgeous palate of ripe fruit and ripe tannins, but an underlying minerality and intensity. Shows really integrated and melted tannins, but then it kick-starts at the end. Neoclassical."

**ROBERT PARKER - THE WINE ADVOCATE:** "Made of 100% Merlot, the 2018 Péby-Faugères is deep garnet-purple colored and comes bounding out of the glass with gregarious notes of blueberry pie, plum pudding, chocolate-covered cherries and mulberries with hints of eucalyptus, cinnamon stick, cloves and unsmoked cigars plus a waft of cedar chest. Full-bodied, taut and muscular, the palate has a rock-solid structure of firm, velvety tannins and wonderful freshness, finishing very long with loads of mineral sparks. - Lisa Perrotti-Brown"

**WINE SPECTATOR:** "Offers layers of dark fig, boysenberry and cassis fruit, with alluring black tea and anise notes. The long, smoldering finish is carried by a graphite edge. Dense, but with serious cut and detail. A classic in the making. - James Molesworth"

**FALSTAFF:** "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Zart floral unterlegtes Brombeerkonfit, ein Hauch von Lakritze, zart nach Kardamom, einladendes Bukett. Kraftvoll, frische schwarze Beerenfrucht, Herzkirschen, engmaschig, sehr frisch strukturiert, salziger Nachhall, verfügt über Länge und Reifepotenzial. - Peter Moser"