

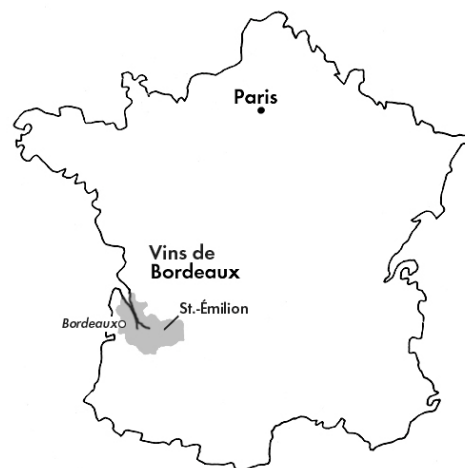
Saint-Emilion Grand Cru Château Jean-Faure 2004

Château Jean-Faure is a significant estate whose history dates back to the middle of the 18th Century. Located at the heart of the more westerly portion of Saint-Emilion on gently rolling hills composed of gravel, clay and sand, Jean-Faure sits adjacent to Cheval Blanc, Grand Corbin, Ripeau and La Dominique. Olivier Decelle, who had recently acquired Mas Amiel in the Rousillon, purchased the estate in 2004; he has invested heavily in the vineyard and the winery, and has introduced biodynamic methods of viticulture. The wine is full and generous, with mature ripe tannins, and ripe, blackcurrant fruit. This is the style classically suited to Rack of Lamb or Cassoulet.

Regional History

Henry II's marriage to Eleanor of Aquitaine in 1152 began three centuries of English dominion over Bordeaux and its port--through which, since Roman times, wine from the Haut Pays vineyards along the rivers Tarn, Lot, and upper Garonne had been shipped to northern European markets. By the late 16th century, Holland was the largest importer of wines shipped through Bordeaux. Dutch engineers hired by French aristocrats drained the marshlands north of the city, making possible the rise of the "Great Estates" of the Médoc in the early 18th century. The triple disasters of oidium, powdery mildew, and phylloxera devastated the region in the 19th century, just as demand for the wines among the upper classes was reaching its peak. Today, Bordeaux is one of the world's most influential regions, where 10,000 growers produce a quarter of France's total output. The Médoc AOC covers vineyards situated on higher ground on the left bank of the Gironde. This is also an area of mixed, small-scale farming and livestock.

The stalls of "Aux Grandes hommes," the famed market named for the French literary greats of the nearby wine city, are crowded with local culinary specialties, all perfect marriages with the renowned regional wines. Prized Marennes and Arachon oysters on the half-shell pair deliciously with crisp, vibrant wines like Entre-Deux-Mers or Graves Blanc. The eel-like fish lamprey, served in a vegetable stew or covered with sauce Bordelaise, matches well with light red Premieres Cotes de Bordeaux. Bigger wines such as St.-Estephe, St.-Émilion, and Lalande de Pomerol find partners in *Palombes*, wild doves from Landes; *Gigot a la Girondine*, Pauillac Lamb; and *entrecote aux sarments*, rib steaks grilled over dried vine clippings. The heralded sweet wines of Sauternes and Barsac seamlessly accompany truffle-stuffed eggs, foie gras or pungent Roquefort.



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