

CHATEAU-FIGEAC

PREMIER GRAND CRU CLASSÉ

2017

Weather Conditions and Features of the Vintage:

CHATEAU-FIGEAC 2017: a rollercoaster of emotions for a great vintage...

2017 began with mild weather during winter and spring (2°C above the seasonal averages). There were contrasting weather patterns with alternating spells of very dry weather followed by occasional periods of heavy rainfall.

Bud-break occurred in mid-March, two weeks ahead of normal schedule. By April, very clement weather appeared to have set in, leading to fast vine vegetation growth. This burst of vine shooting was abruptly halted during the nights of Wednesday 27 and Thursday 28 April when temperatures plunged to as low as -5°C because of a freezing wind.

Thanks to the remarkable rapid-reaction work carried out by CHATEAU-FIGEAC's technical staff, we succeeded in protecting the estate's finest plots from the effects of the frost. Unprecedented measures were put in place this year at CHATEAU-FIGEAC; from using a helicopter at the first light of day to drive out frost, painstaking manual tidying up of the shoots on each vine, and managing the vine canopy for the rest of the season on a vine by vine basis. Tending both frost-affected vines and those that were spared in the same vineyard, required great awareness and powers of observation, which pushed us to new levels of precision in our vine canopy work. We also used a drone to fly over the estate to differentiate the degrees to which frost-hit vines were re-growing. Across the vineyard, over 20,000 vines were marked out individually in preparation for separate harvests. Small temperature-controlled vats were made ready in anticipation of painstaking intra-plot pickings.

Hot and sunny weather during summer brought about excellent vine vegetation growth and enabled individual vines that had been hit by frost to make up some of their delay in the ripening process. At CHATEAU-FIGEAC, the second generation shoots produced small concentrated berries that showed great promise.

The harvest was eventually programmed after numerous tastings of berry samples carried out in the vines almost on a bunch by bunch basis! Three separate pickings were needed to bring in the grapes of some plots. The harvesting period thus stretched out over a month despite the small crop size.

CHATEAU-FIGEAC 2017 was the work of true haute-couture.

It was a vintage that required choices, reactivity and conviction. The crop was half of a normal size, but the success of the CHATEAU-FIGEAC 2017 can be gauged through the wine's quality and its magnificent potential - the stuff of great vintages.

Harvesting Dates: from 5th September to 3rd October 2017

Blend:

2017 Château-Figeac

Merlot 43%
Cabernet Sauvignon 47%
Cabernet Franc 10%

2017 Petit-Figeac

Merlot 36%
Cabernet Sauvignon 41%
Cabernet Franc 24%

First Tasting Impressions:

CHATEAU-FIGEAC 2017 displays an attractive, deep purple colour. The nose reveals an expressive bouquet of small, very fresh red berry fruits (redcurrants, raspberries, and blackcurrant) with some notes of spice coming through (Sichuan pepper). A lovely, delicate, fresh entry on the palate develops with subtle hints of peony and liquorice. The wine's mouth-feel is full and harmonious. Velvety tannins elegantly envelop a silky texture, enhanced by a mineral note (a touch of graphite). The finish is gourmand, very fruity, with lovely length of flavour, underpinned by great freshness. CHATEAU-FIGEAC 2017 is above all a wine of great length, harmony and class.

