

CHATEAU-FIGEAC

1^{ER} GRAND CRU CLASSÉ "A"

— Primeurs 2022 —

Wine Advocate
William
Kelley

98-100

A blend of 35% Merlot, 34% Cabernet Franc and 31% Cabernet Sauvignon, the 2022 Figeac is a brilliant wine with which to celebrate this property's elevation to Premier Grand Cru Classé "A" status. Wafting from the glass with aromas of raspberries and cassis mingled with notions of iris, forest floor, cigar wrapper and pencil lead, it's medium to full-bodied, pure and perfumed, with a deep and multidimensional core of fruit, bright acids and beautifully refined tannins. Serious yet civilized, it's the quintessential Figeac, testament to the late Thierry Manoncourt's vision to plant such a large proportion of Cabernet, and on drought-resistant rootstocks. Such is the inherent complexity of Figeac's terroirs that harvest took place sub-block by sub-block between September 1st and 25th. Congratulations are in order for the Manoncourt family, director Frédéric Faye, consulting winemaker Thomas Duclos and all their team.



The 2022 Figeac is a magnificent, super-classic Figeac, as add as that might sound in this freakish vintage. A wine of sublime delicacy and nuance, the 2022 possesses tremendous aromatic presence, finely sculpted fruit and phenomenal persistence. I especially admire the wine's freshness, energy and clean, mineral finish. The 2022 is a towering Figeac, a wine that brilliantly showcases the unique qualities of this site. Figeac is a rare Right Bank estate with gravel and blue clay soils that are not often found here, planted approximately with equal parts Merlot, Cabernet Franc and Cabernet Sauvignon.

Vinous
Antonio
Galloni

96-99

Vinous
Neal
Martin

97-99

The 2022 Figeac was picked between 1-26 September with the pH of 3.7 and 14% alcohol. This wine combines both Left Bank and Right Bank traits due to its blend (as usual), but this year leans more Right Bank despite a slightly lower contribution of Cabernet Sauvignon. It is very well defined, fresh and shows lively black fruit, incense and nuanced Chinese tea aromas. The palate is beautifully balanced with a lightly spiced entry, fine depth and with plenty of concentration counterbalanced by finesse toward the graphite-infused finish. Its saline aftertaste beckons you back for another sip. An appropriate way to start your tenure as Grand Cru Classé "A".





An incredibly impressive wine in 2022 shaping up to be the wine of the vintage not only as it seems to defy the hot and dry conditions in every way but delivers such confidence and charm it makes it hard to resist. Gorgeous aromatic expression on the nose, open and alive, generous scents of bright bramble fruit and floral notes as well as graphite and cedar. Smooth, supple and generous on the palate, tannins are silky and perfectly weighted giving roundness but also structure with a red berry juiciness and saline bite that is so compelling. Vibrant, dynamic, balanced and precise, the energy is outstanding yet there's still depth, weight and power underneath. There's not a single thing out of place - utterly seductive and totally moreish. A great effort from the estate now proudly displaying their upgrade to St-Emilion Premier Grand Cru Classé A for the first time as of the new classification. 3.7pH. 8% press wine. 82% grand vin production. Harvest 1 - 26 September, the earliest ever.98-100 points.

Decanter
Georgina
Hindle



The Wine Independent
Lisa
Perrotti-Brown

A blend of 35% Merlot, 34% Cabernet Franc, and 31% Cabernet Sauvignon, the 2022 Figeac is deep garnet-purple in color. It rolls out of the glass with eager-to-please scents of juicy blackberries, plum preserves, and warm cassis, followed by hints of cardamom, chocolate mint, and cumin seed with fragrant wafts of rose oil and violets. The concentrated, medium to full-bodied palate is simply electric, shimmering with red and black fruit layers and loads of mineral and floral sparks, framed by firm, grainy tannins and amazing tension, finishing very long and energetic. This is so vibrant it tingles on the palate! pH 3.70.



A signature Figeac, the Cabernet coming through on the nose and palate. Floral, cassis and graphite notes. Plenty of energy, the fruit juicy and rich but not excessive. Ripe, abundant tannins behind. Long, persistent finish. Just a hint of oak in the background.

Jancis
Robinson
James
Lawther
M.W



Jeb Dunnuck



A beautiful wine that, shockingly, reminds me of the 2016, the 2022 Château Figeac checks in as 35% Merlot, 34% Cabernet Franc, and 31% Cabernet Sauvignon that was harvested from the 1st of September to the 25th. Director Frédéric Faye commented that veraison took longer than usual, and they had to do a slight green harvest to get uniform ripeness. The results are stunning. The wine has a vivid purple hue as well as remarkable freshness and purity in its black and blue fruits, which are followed by notes of wild herbs, chocolate, graphite, spring flowers, and a touch of classic Cabernet Sauvignon graphite. Medium to full-bodied on the palate, it has a silky, elegant mouthfeel, beautiful tannins, and a great finish. This classic, ultra-precise Figeac is going to warrant a solid decade of bottle age and be very long-lived given its purity and balance.

Terre de Vins
Mathieu
Doumenge

99-100

Avec sa reconnaissance en Premier « A » et les 130 ans de la famille Manoncourt à la tête de la propriété, Figeac ne pouvait pas passer à côté. Grâce à son nouveau chai, il passe au scanner son terroir majuscule et délivre l'une des plus grandes réussites du millésime. C'est avant tout un vin qui donne le sourire. Merlot charmeur sur l'attaque, allonge du cabernet franc en milieu de bouche, touche graphite et élégance du cabernet sauvignon en finale, il convoque le cèdre, le pin maritime, une touche cendrée, mine de crayon, pierre à fusil. C'est un vin plein de distinction et de vitalité, serti de tannins vibrants qui lui confèrent de la race et de la longueur. Il coche toutes les cases et reste présent de longues minutes après avoir été dégusté. C'est un énorme Figeac.

**La Revue du Vin
de France**
Alexis
Goujard

97-100

Merveilleuse illustration de ce que Figeac et son légendaire trio de merlot, cabernet franc et cabernet-sauvignon peuvent offrir. Jamais un vin dans ce millésime ne nous a pas paru aussi frais. Quant à sa subtilité florale, elle ne laisse à aucun moment penser à une année caniculaire. Une intensité remarquable, un dynamisme exceptionnel, le tout en harmonie.

Le Figaro

97-100

Le nez est tout de suite noble, raffiné, discret au début, comme un pur-sang calme. Tout commence par des fruits noirs très profonds, parfaitement mûrs, puis apparaît une fraîcheur terreuse, une minéralité sublime. Telle une balade dans un jardin merveilleux, pivoines, iris et roses déploient leurs parfums séducteurs. En bouche, tout n'est que luxe, calme et volupté. La matière est fondante, veloutée avant de laisser transparaître sa délicatesse. Une pointe de graphite apporte du dynamisme. La finale, interminable, s'appuie sur des tannins poudrés, particulièrement élégants, avant d'évoluer sur des notes salines salivantes. Un millésime à la puissance magistrale.

Matthew Jukes

19,5+

The first vintage to be vinified in the estate's new cellars, allowing a much more precise blending, this is 29% Merlot, 31% Cabernet Franc and 40% Cabernet Sauvignon, the Cabernets asserting their dominance here. The picking started on September 21st, but Frédéric Faye took advantage of the good weather after the weekend of October 2nd and 3rd and so the last grapes only came in on October 19th. The grand vin took 75% of the crop, from a yield of 38 hl/ha. It feels fresh and classically Figeac on the nose, with bright raspberry fruits laced with menthol, liquorice and dried currants. The palate melds this within a delicious medium-bodied texture, with savoury dark fruits, fresh and bright, and a central core of slightly sooty but nicely knit tannins, laced with some tobacco spice from the oak. This is quite delicious, with the lightly juicy medium-bodied presence of the vintage, but a touch of density and some rich powdery Cabernet tannins which give it a long grip in the finish. And the overall alcohol in the blend is just 13%.

Inside Bordeaux
Jane
Anson

98

Vibrant damson in colour, edges of gunsmoke and red rose petals on the aromatics, as you so often find in Figeac, with dense cassis, black cherry, incense, graphite, slate, mint leaf, cocoa bean, cappuccino and liquorice on the palate. This is creamy but airy, and full of joy. Close to the 2016 vintage in its construction and effortless confidence, no question of the ageing ability of this wine, and a fine vintage to mark the first year as Premier Grand Cru Classé A. Breaking down how they got here, you find inevitably careful winemaking with no pumping over, cool 26C for fermentation, making use of techniques learnt in the hot, dry summer of 2018, from cover crops to minimum green harvesting. Blend finished including 8% press in March, 3.7ph, harvest began September 1, earliest on record, until 26, second vintage in new winery.

James Suckling



This is the earliest ever harvest for Figeac and the fruit is something else. Flowers such as violets. Blackberries. Currants. Cherry blossom. Full-bodied with lovely freshness and depth. Crunchy and juicy. Perfect al dente fruit. 35% merlot , 34% cabernet franc and 31% cabernet sauvignon.



Très belle synergie entre le fruit, l'élevage et la fraîcheur dans le bouquet de Figeac 2022. La fraîcheur, par exemple, par des notes florales , mais aussi par des nuances de garrigues, je dirais même du végétal mûr ! Le fruit avec des notes de cassis et de cerises, puis l'élevage avec de subtiles nuances boisées. En bouche, le vin se distingue par une exceptionnelle harmonie. On n'a pas été forcément chercher la richesse, qui est de toute manière présente, mais bien plus la structure, le tonus, l'énergie que l'on trouve dans Figeac 2022, surtout en fin de bouche. Les tannins se révèlent lentement, à partir du milieu du palais pour atteindre leur amplitude en fin de bouche. Ils confèrent de la puissance, mais également de la sérénité, une sorte de force tranquille. Très belle symbiose entre tous les éléments présents, de l'attaque jusqu'à la finale où apparait une rafraîchissante salinité. Un vin vibrant, cristallin, précis, vif, ample et apte à défier les décennies à venir. 2029-2052

Beckustator
Yves
Beck



The Wine Cellar Insider
Jeff
Leve



It takes nothing to sense all the intensity, freshness, and depth here. But, more importantly, it is the character. The wine is sensuous, sultry, and lively. The fruits are drenched in cashmere, and velvet that caresses your palate. The levels of depth, richness, opulence, and vibrancy must be felt to be believed. The finish, with its seemingly endless waves of black, blue, and red fruits, with their natural spiciness and purity is off the hook. The seamless finish looks at the 60 second mark, and keeps on going! This is the first vintage for Chateau Figeac as Premier Cru Classe A. With this wine, it is clear they deserve it. The wine blends 35% Merlot, 34% Cabernet Franc, and 31% Cabernet Sauvignon. 8% Press wine. 14% ABV, 3.7 pH. Picking took place September 1 - September 26. This is the earliest harvest in the history of Figeac. Yields were 34 hectoliters per hectare. Drink from 2027-2065.



Nouveau chai, nouveau classement en 1er Grand Cru A, Figeac vit une belle série de succès cette année, et surtout, le vin est sublime. Le vin expressif, complexe et profond. La bouche est vibrante, généreuse et dynamique. Un vin d'une grande sensualité et d'un équilibre parfait ! « 2022 est un vin d'émotion » pour Frédéric Faye.

RVI
Vladimir
Kauffmann

