



CHÂTEAU
La Rose Figeac
POMEROL

Wine estate of our maternal family since 1961

From 1938, Louis Rapin devoted his efforts to vineyards he owned in Montagne and Saint-Emilion (Château La Tour Figeac). In 1961, he bought his neighbour's vineyard in the Pomerol Appellation, around which he gradually regrouped more plots of vines and renamed all these lands as a whole Château La Rose Figeac. In 1972, through inheritance Françoise Rapin, his daughter and Gérard Despagne, his son-in-law, from a family whose origins in Saint-Emilion go back more than three centuries (Château Grand Corbin-Despagne), began cultivating part of these vineyards.

In 2008, Gérard and Françoise organised their bequests to their three children, Nicolas, François and Nathalie. Nathalie took over the management of Château La Rose Figeac, Pomerol AOC, on 1st August 2013 with a number of projects in view, including a new layout and organisation for the vat house and barrel storehouse, as well as the construction of a new storage building.

1938 1961 1969 2008 2013

General information

Appellation: AOC Pomerol

Owner & Winegrower: Nathalie Despagne

Location: South-East of the Appellation (Figeac & La Tour Figeac)

Surface area: 4.56 hectares

Soil-type: Sandy-gravelly soils

Average age of the vines: 30 years old

Number of vines per hectare: 6 500

Grape varieties: 90 % Merlot, 10 % Cabernet Franc

Growing method: Organic Agriculture certified by Ecocert since 2009

Vineyard management: Ploughing, grassing-down and green harvests.

Harvests: Hand-picked, grape clusters placed in small plastic crates, with sorting while picking and on arrival at the vat house.

Winemaking: Traditional methods and a plot-by-plot system; stainless steel vats equipped with temperature control are used for winemaking.

Consultant Oenologist: Mikaël Laizet (Michel Rolland's Laboratory)

Maturation: French oak barrels

Average yields: 35 hl / ha

Bottling: At the wine estate

Labelling & presentation: Heavy, antique green-coloured bottle, natural cork stopper, tin capsule, label and back-label.

Packaging: Cardboard box or stamped wooden case of 6 bottles lying flat and 12 bottles in two layers.

2013

Area under vine: 3.68 hectares (0.88 hectare more in 2016)

Harvest dates:
Merlots: 27th and 28th September
Cabernets: 30th September

Winemaking methods:
Temperature is gradually increased to 27°C during alcoholic fermentation, to 35°C for maceration; then each batch is run off into barrels for the malo-lactic fermentation.

Press: horizontal pneumatic press

Maturation:
60% new oak barrels and 40% one-vintage

Blend:
70% Merlot 30% Cabernet Franc

Yields: 19hl / ha

Production:
2 800 bottles: 1st wine
7 200 bottles: 2nd wine

Tasting note:
The first nose reveals lovely pure aromas of fresh, ripe red fruit.
After swirling the wine, a delicate scent of wood blends well with the fruit. The tannins are subtle and the finish retains good balance between a woody hint, alcohol and acidity.

