



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, 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), through inheritance 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 done while picking and on arrival at the vat house.

Winemaking: Traditional methods and a plot-by-plot system, using stainless steel vats equipped with temperature control.

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

Maturation: French oak barrels

Average yields: 35 hl / ha

Bottling: At the wine estate

Presentation & Labelling: 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.

2014

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

Harvest dates:
Merlots: 30th September and 1st October
Cabernets: 2nd October

Winemaking methods:
Variable procedures adapted to each of the vineyard plots: pumping-over, rack and return and light punching of the cap. 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 malolactic fermentation.

Press: Vertical with a 5 hl press cage

Maturation:
50% new oak barrels and 50% one-vintage (Damajou, Rémond, Cadus)

Blend:
95 % Merlot - 5 % Cabernet Franc

Yields: 40 hl / ha

Production:
10 000 bottles: 1st wine
8 000 bottles: 2nd wine

Tasting note:
It shows a beautiful deep purplish-blue hue. On the nose, aromas of red fruit are foremost, accompanied by light roasted hints that bring complexity. Fleishy on the palate, with good balance it has a tangy touch which gives lots of length and freshness. This is a charming wine that promises great future potential.

