



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 Viticulture certified by Ecocert since 2009

Vineyard management: Soil 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 (57 and 40 hectolitres).

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

Cellar Master: Sébastien Xans

Maturation: French oak barrels

Average yields: 38 hl / ha

Bottling: At the wine estate, between March and April (on "fruit" or "flower" days)

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

Packaging: Wooden cases stamped NIMP15 (6 bottles lying flat and 12 bottles in two layers*)



2016

Area under vine: 4.28 hectares

Harvest dates:

Merlots: 28th, 29th, 30th September and 1st October

Cabernets: 13th and 14th October

Winemaking methods:

Traditional methods and a plot-by-plot management system are used. Procedures include pumping-over, rack and return and light punching of the cap. Temperature is gradually increased to 26°C during alcoholic fermentation (AF). Batches are run off into barrels for malo-lactic fermentation (MLF). New in 2016: natural yeasts. 5 weeks vatting period. Maceration is done at cold temperature following long AF. 11.25 hectolitres in total for winemaking.

Press: Vertical with a 5 hl press cage

Maturation:

60% new oak barrels and 40% one-vintage (Cadus, Damajou, Orion[®], Rémond[®]) New in 2016: 30 hl in 500-litre barrels

Blend:

85 % Merlot - 15 % Cabernet Franc

Yields: 42 hl / ha

Production:

16 300 bottles: Château La Rose Figeac
7 600 bottles: Les Sables de la Rose Figeac & Château Hautes Graves Beaulieu (2nd wine - sold exclusively via Bordeaux Wine Trade)

Tasting note:

It has a deep blackcurrant purple hue, a lovely vivid colour. The nose rapidly reveals hints of fresh fruit and a delicate touch of light oak. On the palate, flavours evoke the aromas giving a fine, unctuous taste, mingling with good balance fruit and woodiness. This wine's structure is based on balance, elegance, freshness and delicacy; the aromas are pure.