

VINTAGE

2023



41%

Merlot

32%

Cabernet Franc

27%

Cabernet Sauvignon

PH - 3,68

HARVEST - 06/09 TO 05/10

ALCOHOL - 13,5%

CHATEAU-FIGEAC

1<sup>ER</sup> GRAND CRU CLASSÉ "A"





## 130<sup>th</sup> vintage of the Manoncourt Family at Château-Figeac

Intense, the nose seduces with its complexity and elegance. The purity of the fruit bouquet reflects the perfectly mastered maturity of the three grape varieties. Each variety brings its own personal touch, with hints of blackcurrant from the Cabernet Sauvignon, a luscious strawberry perfume from the Merlot, and delicate floral notes from the Cabernet Franc.

Hovering above the vibrant fruit, a mineral character emerges, slightly saline, attesting to the vineyard's gravel soils. Harmony and balance are created by juicy, generous Merlot peppered with the spicy, floral notes of the Cabernets. An incredibly persistent freshness ends the tasting with great emotion.

**CHATEAU-FIGEAC**

1<sup>ER</sup> GRAND CRU CLASSÉ "A"



**2023 was a hot, dry and early vintage, following a winter of abundant rainfall that replenished water reserves in our blue clay subsoil. In the face of extreme conditions, the combination of Château-Figeac's terroir and meticulous efforts of the team achieved a mastery of vineyard management.**

Early budburst of our Merlots in March, 2 weeks ahead of schedule, reflected rising temperatures. The black frosts of April 4<sup>th</sup> and 5<sup>th</sup> did not damage buds at Figeac, thanks to an effective strategy and control methods. Homogenous budburst of Cabernets Franc and Sauvignon from April 4<sup>th</sup>. The quality and quantity of buds already heralded a generous harvest volume.

Uniform vine growth and flowering at the end of May, aided by slightly warmer and drier weather than the thirty-year average. Infrequent rains ensured rapid, healthy bunch closure, preserving harvest potential.

Reactivity and extreme vigilance were required in the face of almost tropical weather in June, with persistent morning dew, high temperatures and two major storms (45 mm of rain) on June 20<sup>th</sup> and 22<sup>nd</sup>. Fungal disease pressure and intense vine growth were well controlled.

A lull in July, dry and sunny, saw Merlot véraison starting on the 11<sup>th</sup>; the Cabernets followed on August 1<sup>st</sup>. A long campaign of green harvesting enabled us to select the finest grapes.

High temperatures in August (>40° for 3 days) punctuated by scattered rains. Meticulous leaf-thinning maintained the balance between freshness and optimum ripeness.

Harvest was conducted in two stages, starting early with the Merlots from September 6<sup>th</sup> to 15<sup>th</sup>, then resuming with the Cabernets from September 27<sup>th</sup> to October 5<sup>th</sup>. The 12-day gap between the Merlot and Cabernet harvests is one of the longest in the history of Château-Figeac.

Although the Cabernets had already achieved technical ripeness, this pause created more complex phenolic and aromatic profiles for our Cabernets, characteristic of Château-Figeac.

Cold storage, a comprehensive sorting chain, technology and savoir-faire enabled us to vinify the grapes gently in a calm ambiance. Extraction control was facilitated by slow, constant fermentation kinetics. Since 2015, no sulfur has been added during vinification, enhancing the aromatic expression of our wines. This vintage confirmed again our new cellar's flexibility of use and perfect suitability to our needs.

**METEOROLOGICAL CONDITIONS**

2023 and 30-year average (source: CHATEAU-FIGEAC weather station)

