

CHATEAU - FIGEAC

PREMIER GRAND CRU CLASSÉ

◆ 2021 ◆

The first vintage vinified in our new winery, grown under complex climatic conditions, the 2021 reveals once again the great quality of Château-Figeac's terroir.

CLIMATOLOGY



Nurtured by a mild and wet late winter, the vines began their growth two weeks early. A cold snap at the end of March mobilized the team to protect the vines over many nights. The cool and humid months of May and June slowed vine growth. Better weather from early July triggered véraison on the usual date (July 16th). August and September were sunny and unusually dry, bringing slow and steady ripening.

After harvesting the Merlots at the end of September, the team made the audacious decision to ignore alarming weather forecasts for the weekend of October 2nd, determined to wait for optimum maturity of the Cabernets. Their intuition was correct, as only a few drops of rain fell and the following two weeks brought radiant sunshine and dry winds. The Cabernets took advantage of this weather to achieve unexpectedly perfect ripeness.

HARVEST

Merlot | 21 September - 1 October
Cabernet Franc | 4 - 19 October
Cabernet Sauvignon | 4 - 19 October

29% Merlot
31% Cabernet Franc
40% Cabernet Sauvignon

BLEND

AGEING

100% new French oak barrels

3.65

pH

13%

ALCOHOL