

# CHATEAU-FIGEAC

PREMIER GRAND CRU CLASSÉ

## THE 2013 VINTAGE

In the changeable weather conditions of the 2013 vintage, Figeac's three grape varieties and varied geographical relief helped spread the climatic risks across the vineyard plots. Careful vine canopy work helped protect the vineyard from microbial attacks, evened out the crop, and enhanced ripening.

### IN THE VINEYARD

After a long winter, the last ten days of March were warm and enabled the vine to come out of its dormant period. Bud-break was late but fast and even. Given the low temperatures that ensued in April and fearing a spell of frost, we waited until May 6th before starting the de-budding of the vine canes. Rain also came in April forcing us to keep an eye out for possible outbreaks of downy mildew. The flowering process started on June 5th for the Cabernet Franc, June 9th for the Merlot and June 14th for the Cabernet Sauvignon.

Very favourable weather conditions in July and August then allowed the vines to make up their delay in ripening and set off vigorous vine canopy growth, which we kept well under control in order to favour grape ripening. Figeac escaped hail damage from the storms; however, we needed to be constantly on guard in order to keep fungal diseases and pests well at bay. Veraison began on 6th August and completed its process in an even manner thanks in particular to moderate de-leafing of the vines and bunch thinning at mid-veraison point (21st August). This kept the vines in excellent health and favoured the ripening process.

September with its trickier weather conditions made extra work in the vineyard unavoidable. One important task was to cut away late-ripening or imperfect bunches. All of the vine disease threats were efficiently dealt with through the right decisions being made at the right moment, and with careful consideration for the natural environment.

### HARVEST

Analyses and berry sample tasting were focused on the phenolic ripening of the skins and pips, as well as fruit expression. Thanks to the healthy condition of the vines, we were able to wait until the beginning of October before starting the harvest, which spread out over 15 days. The selection process, from the vineyard to the end of the optical laser sorting line, was drastic.

### IN THE CELLAR

The lots were vinified to bring out as much freshness and fruit expression as possible and especially to respect the natural balance acquired in the grapes. In this vintage, the cold soak macerations and alcoholic fermentations were short. The cap of skins was worked on gently at the beginning of the fermentation. The post-fermentation macerations were done with the cap of skins immersed, enabling the slow release of the last fruit aromas and the silkiest tannins. This last phase was longer with a total vatting time of 4 to 5 weeks before the running off.

### FIRST TASTING IMPRESSIONS

The 2013 FIGEAC displays a deep, dark colour. It reveals floral and fresh fruit aromas, particularly raspberry and blackcurrant. The entry on the palate is clean with good volume. On the mid-palate, there is silky flesh with good volume again. In the finish, the finesse of the tannins comes through. The overall balance is underpinned by roundness, freshness of fruit and subtle oak. An aromatic, harmonious and elegant FIGEAC with great charm and delicacy.

*"For a first vintage, it turned out to be a difficult one and confirms all the good things I think about Figeac. With its atypical grape composition for the Libourne area, Figeac's terroir came through loud and clear! Its 50% proportion of Cabernet Sauvignon gives the 2013 a superb texture."* Michel Rolland, 17th March 2014

#### HARVESTING DATES:

#### CHATEAU-FIGEAC

#### PETIT-FIGEAC

Merlot: 1st and 8th October  
Cabernet Franc: 8<sup>th</sup> to 15<sup>th</sup> October  
Cabernet Sauvignon: 9<sup>th</sup> to 15<sup>th</sup> October

Ageing: 100% new barrels  
Blend: 30% Merlot, 20% Cabernet Franc,  
50% Cabernet Sauvignon,

Ageing: 35% new barrels  
Blend: 40% Merlot, 40% Cabernet Franc,  
20% Cabernet Sauvignon

Hand harvested – Vibrating sorting table – Manual sorting table – De-stemmer – Optical laser sorting line-Vinification in oak vats  
**pH: 3.7 – Alcoholic degree: 13 - Yield: 36 hectolitres per hectare**