

CHATEAU-FIGEAC

PREMIER GRAND CRU CLASSÉ

After the 2013 harvest had finished, the vines continued to have healthy foliage for a number of weeks more. This enabled them to build up reserves of the necessary resources for a successful vine cycle in the 2014 vintage.

Resting throughout a mild and rainy winter, our vineyard re-awoke early, at the beginning of April, taking advantage of hot, sunny weather which brought about a period of active vine shooting, perfectly exposed on the gravel slopes of the FIGEAC estate. Our vineyard crew made an early start to the vine canopy management jobs, selecting on a vine by vine basis the best shoots to produce the best bunches.

After a cold, rainy spell, the flowering process began at the end of May in glorious sunshine for the Merlot and stretched out naturally until the beginning of June for the Cabernet franc and Cabernet Sauvignon. At this stage of the season, we thought that 2014 would be an early vintage.

The two months that followed were wet, cool and mostly overcast, which slowed down the progress of the vine cycle. The nature of FIGEAC's soil types played a pivotal role in their ability to generate warmth and to drain and thereby to regulate excess water and compensate for the cool temperatures. The ripening of the Merlot was slow, while the Cabernets continued their normal cycle, bringing their quality impact to the blend. Our team were careful to maintain homogeneity among the bunches throughout the whole of the veraison process while preserving the overall health of the vines.

Remaining watchful and patient, we took advantage of the undreamt of fine September weather to enhance ripening and focus all our work on the development of aromatic expression and the refining of the tannins. The harvest was deliberately put back and didn't begin until the end of September.

In the cellars, the new gravity-flow harvest reception area was inaugurated for this vintage, enhancing the existing systems already in place to achieve the highest quality.

The technical crew were quick to observe that the 2014 vintage would produce harmonious wines through the finesse of their tannins and their aromatic richness.

We decided right from the beginning of the vinification to fully exploit these two key parameters by carrying out pre-fermentation cold soaks of 6 days – a longer period than usual at FIGEAC. These were followed by the alcoholic fermentation and the post-fermentation maceration with the cap of skins immersed in the wine, which enabled us to gently extract the structure of the wine.

FIRST TASTING IMPRESSIONS

Our 2014 vintage expresses the unique character of the FIGEAC terroir. It reveals precision, harmony and elegance. It displays a superb depth of colour and an intense nose of red berry fruit and spices.

On the palate, the wine is both lively and harmonious. The entry on the palate is clean, developing with volume on the mid-palate, bringing an unctuous mouth-feel. The finish is fresh, powerful and fruity. The texture of the tannins shows amazing finesse and minerality, reflecting the quality of the Cabernets in this vintage.

"For the second year in a row as the consultant for CHATEAU-FIGEAC, we have achieved a very interesting level of quality, in managing the harmony of this rare triple-grape mix in Bordeaux, considering the proportions of each variety, which make it unique and original" Michel Rolland, 17th March 2015.



HARVESTING DATES

Merlot: from 09/29 to 10/03- Cabernet franc: from 10/07 to 10/11- Cabernet Sauvignon: from 10/03 to 10/12

CHATEAU-FIGEAC 2014 :

Blend: 40 % Merlot - 28 % Cabernet franc - 32 % Cabernet Sauvignon
Ageing: 100 % new barrels

PETIT-FIGEAC 2014 :

Blend: 50 % Merlot - 6 % Cabernet franc - 44 % Cabernet Sauvignon
Ageing: 35 % new barrels

pH : 3,7 - Alcoholic degree: 13 % - Yield: 33 hl/ha