

CHATEAU-FIGEAC

PREMIER GRAND CRU CLASSÉ

2018

Weather Conditions and Features of the Vintage:

CHATEAU-FIGEAC 2018, the Symphonie Fantastique

The 2017-2018 winter was cold and particularly rainy. It allowed the soils to build up satisfactory reserves of water and encouraged the vines to wait patiently until the beginning of the month of April before beginning a late budding.

In Saint-Emilion, heavy rainfall and storms persisted up to the beginning of summer necessitating even greater vigilance in the vines.

In April, higher than normal seasonal temperatures stimulated vine vegetation growth. Early, fast flowering began on May 25th. Harvesting dates were already expected to be around ten days earlier than normal.

From May to mid-July, a number of evening thunderstorms bringing hail occurred in the surrounding area. Figeac escaped damage each time.

Idyllic weather set in from mid-July until the end of the harvest.

With cloudless skies above them and soothed by the warm temperatures and dry atmosphere, the grapes finished their growth cycle and began their ripening process. Helped by these very favourable weather conditions, the veraison occurred at the beginning of August, once again indicating the precocity of the vintage.

In its solar waltz, the summer dried the earth, cleansed the vines and packed the grapes with sugar. The pips were a lovely dark-brown colour as early as the end of August, promising very fine tannins. This phenomenon is rarely observed by vine-growers. Thanks to constant vigilance in the vineyard and magnificent summer weather, the vines remained in perfect health. With the grapes displaying balance and harmony, the ripeness of the crop reached optimal levels. The picking began with the Merlot on 17th September and finished with the Cabernets on 12th October.

Gentleness and precision-work were the watchwords during the vinification in order to bring out the aromatic richness, concentration, balance, freshness and harmony of the grapes.

The crop was carefully brought to a "provisional" vat room that had been specially designed for the duration of the works and equipped with tools to enable an immediate, precise intra-plot selection and subsequent vinification and ageing. Great emphasis was placed on extracting the phenolic compounds gently. Lower fermentation temperatures helped us delicately achieve wines with a very wide range of aromatics and very fine balance, the hallmark of this vintage.

To bring this "unparalleled" vintage to a successful conclusion we had to be constantly present in the vines, working to the highest standards and remaining patient. From the vineyard to the vat room, the right note was hit at each stage. The CHATEAU FIGEAC 2018 symphony is truly *fantastique!*

Harvesting Dates: from 17th September to 12th October 2018

Blend: 2018 Château-Figeac

Merlot 37%

Cabernet Sauvignon 33%

Cabernet franc 30%

First Tasting Impressions:

An attractive, deep, bright, purple colour. An expressive, air-light nose leads on to FIGEAC freshness and aromatics, followed by floral notes mingling harmoniously with nuances of fruit underpinned by aromas of blackcurrants and raspberries. The palate is expressive and vibrant, cadenced by a clean powerful entry, an enveloping and velvety mid-palate reminiscent of the 2015 vintage, and a fresh, lean finish accompanied by tannins of a finesse and minerality that recall the 2016 vintage.

The greatness of this vintage is embodied by the amazing harmony between the round and enveloping Merlot, the fresh and elegant Cabernet Franc, and the lace-textured, tender Cabernet Sauvignon. The CHATEAU-FIGEAC 2018 delivers here the perfect chord from its famous three grape varieties.

