



VIGNOBLES
ALAIN CHATEAU

CHÂTEAU YON-FIGEAC

Saint-Emilion Grand Cru Classé



Fiche Technique



•Estate

Château Yon-Figeac nestles on the right bank of the river Dordogne, 50 kilometers from Bordeaux and at the heart of Saint-Emilion appellation, the estate is recognized for being one of the biggest and for the quality of its wines.

Owner: Alain Chateau

Oenologist: Denis Dubourdieu

•Vineyard

Date of creation: 1881

Area: 24,25 hectares

Soil: clayey, sandy, on iron slag

Grape variety: 80% Merlot, 20% Cabernet Franc

Average age of the vines: 35 years old

•Wine making process

Production: 85 000 bottles

Harvesting: manual when fully ripe

Type of Vats: heat regulated stainless steel vats

Wine making: parcel selection, pre fermentation, careful extraction, fermentation of 20 to 30 days

Storing: 14 to 16 months in 40% new barrels and 60% of "more than one wine".

Yield: 37hl/ha

Awards

Sélections mondiales des vins du Canada 2008 : Argent

Wine&Spirits magazine Oct 2008 : 91/100

Guide GaultMillau 2009 : 15/20

Revue des vins de France Sept 09 : 16,5/20

Tasting Notes

Eye: Dark and shiny ruby color

Nose: Intense and expressive dominated by fruity raspberry type aromas

Mouth: A distinguished woody expression with black fruits such as elderberry, blackcurrant liqueur. The start is fleshy and the development is continuous and dense.

