

CHÂTEAU YON-FIGEAC

Saint-Emilion Grand Cru Classé

PRIMEURS 2016



Technical Sheet



•Property

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

Owner : M. Alain Château

Oenologist : M. Christophe Ollivier

•Vineyard

Date of creation: 19th century

Surface area: 60 acres (24 hectares), only 55 acres in production

Soil: Clayey, sandy, on iron slag

Grape varieties: 81% Merlot, 13% Cabernet-franc, 6% Petit-Verdot

Density of plantation: 6000 plants/hectare

Method of work: reasoned, plowings

Average age of vines: 32 years old

•Vinification 2016

Harvest: manual when fully ripe, between September 30th and October 18th

Type of vats: heat regulated stainless steel vats

Maceration: parcel selection, manual and mechanical sorting, fermentation and extraction reasoned between 20 and 30 days, high-temperature final maceration

Ageing: 40 % in new barrels and 60 % in barrels "more than one wine"

Yield: 112 hl / acre (45 hl / hectare)

Production: 70 000 bottles

Second wine : Les Roches de Yon-Figeac, Saint-Emilion Grand Cru



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