

CHÂTEAU YON-FIGEAC

Saint-Emilion Grand Cru Classé





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. Denis Dubourdieu



Date of creation: 19th century

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

Soil: Clayey, sandy, on iron slag

Grape varieties: 80% Merlot, 14% Cabernet-franc, 6% Petit-Verdot

Density of plantation: 6000 plants/hectare Method of work: reasoned, plowings Average age of vines: 32 years old

Vinification

Harvest: manual when fully ripe, between September 17th and

October 5th

CHATEAU YON~FIGEAU

SAINT-ÉMILION GRAND CRU

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

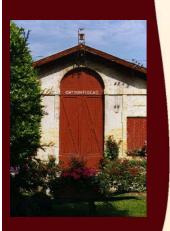
wine"

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

Blend: 82% Merlot, 12% Cabernet-Franc, 6% Petit-Verdot

Alcoholic level: 14,5 % vol

Production: 85 000 bottles (May 2017)



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