

**Château Figeac - 1er G.C.C. | St.  
Emilion G.C.  
France (ST. EMILION) – 2016**

**Vinification**

Average age of the vines is 35 years with the Merlot vines being the oldest one in production. They were planted in 1921. The grapes were harvested by hand from 23rd of September to 10th of October 2016. Traditional and intra-plot vinification using a gravity-feed process and sustainable viticulture. Maturation for 15 to 18 months in 100% new oak barrels. Total production of approximately 120.000 bottles per year.

**Taste**

The wine exhibits a deep, black cherry colour with purple-red glints. The nose shows finesse and opens out to reveal black fruit aromas, indicating perfectly controlled ripeness in the grapes. On swirling, seductive wild berry fruit hints (crushed blackberry and blueberry) appear, subtly mingling with spicy notes (ginger) and cedar-wood, with very elegant floral touches coming through. The palate is structured, with a fresh and unctuous attack. It is rich in stylish tannins that envelop the mouth, with a hint of graphite that fully conveys the mineral expression of Figeac's gravel outcrops. The texture is precise, and the balance is outstanding. The fruit is crisp and juicy and gives flesh to a complex palette of flavours built around freshness and hedonistic pleasure. The finish is powerful and long with explosive intensity. A thing of beauty!

**Food pairing**

Game - boar, ragout | Ragout | Game | Entrecote

**General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (38%), Merlot (36%), Cabernet Franc (26%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 15-18° C

