

**Château Figeac - 1er G.C.C. | St.
Emilion G.C.
France (ST. EMILION) – 2017**

Vinification

The harvest was carried out after numerous tastings of berry samples on a bunch by bunch tasting. This allowed the winemaker to harvest at optimal ripeness. Therefore, 3 separate pickings were needed to bring in the grapes of some plots. The harvesting period thus stretched out over a month despite the small crop size of the 2017 vintage.

Harvest data: 5th September - 2nd of October 2017

Taste

Chateau-Figeac 2017 displays an attractive, deep purple colour. The nose reveals an expressive bouquet of small, very fresh red berry fruits (redcurrants, raspberries, and blackcurrant) with some notes of spice coming through (Sichuan pepper). A lovely, delicate, fresh entry on the palate develops with subtle hints of peony and liquorice. The wine's mouth-feel is full and harmonious. Velvety tannins elegantly envelop a silky texture, enhanced by a mineral note (a touch of graphite). The finish is gourmand, very fruity, with lovely length of flavour, underpinned by great freshness. Chateau-Figeac 2017 is above all a wine of great length, harmony and class.

Food pairing

Game - boar, ragout | Ragout | Game | Entrecote - grilled

General information

Type: Red wine

Grape varieties: Cabernet Franc (10%), Merlot (43%), Cabernet Sauvignon (47%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 15-18° C

