



Established: Separated from Château Figeac in 1879, the estate is located between Château Cheval Blanc and Château Figeac on Pomerol border.

Owner: Otto Rettenmaier family

Director: Pierre Blois

Consultant: SARL Derenoncourt – Julien Lavenu

VINEYARD

Surface: 14.6 hectares

Soil: Gravel and sand on a substratum of clay

Method: Certify organic

Average age of the vines: 35 years

Method: The vineyard has been driven ecologically from 1997 with mainly the use of organic and biodynamic farming methods. In fact, we use not only herbal teas but also preparations such as the 500 and 501 that contribute to a better balance of the plant in its ecosystem. Cereals are sown in the inter-rows during the off-season to feed and strengthen the soil structure and thus to limit erosion.



VINIFICATION

Type of tank: Stainless-steel tanks and wooden vats under temperature control

Method: After a meticulous sorting, the grapes are destemmed. The berries, without being crushed, are transferred by conveyer belts in tanks of small capacities.

A soft extraction by punching down is practiced on all tanks. Maceration and fermentation last approximately one month.

The wine is aging in barrels 50 % of them are new for 15 months.

Filtration and clarification are done if necessary.



HARVEST 2022

Weather forecast 2022: April started with a small period of frost (3 nights) without much consequence on our vineyard. Then, July and August were particularly hot and dry but some rains at key moments accompanied the Merlots as well as the Cabernet Francs at an excellent maturity.

The Harvest: The harvest took place with very positive weather from 12 to 23 September.



Three words to define the vintage.

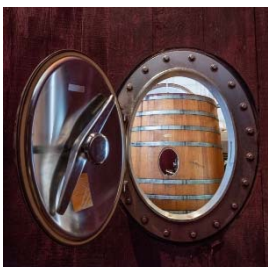
SENSUAL, COMPLEX AND INTENSE

Date of the harvest: from September the 12th to the 23rd 2022

Yield: 30hl/ha - Selected 280 hl, equalling 37 000 bottles

Variety in the blend: 60% Merlot - 40% Cabernet Franc

Degree: 14,5%vol



LE FIGARO

"La bouche est veloutée, voluptueuse sans être opulente, doublée d'une fraîcheur et d'une tension qu'on n'attendait pas. Les tannins, légèrement sucrés, donnent de l'ampleur à la finale, très juteuse."

93 96/100

THE WINE CELLAR INSIDER

"The fruits are vibrant, fresh, and supple, finishing with black plums, espresso, chocolate, and minty nuances."

93-95/100

JAMESSUCKLING.COM

"Impressive volume and length. Full-bodied and long. Very cabernet franc here. Could be best ever."

93-94/100

vinous

"Linear and precise, with striking aromatic presence La Tour Figeac bristles with tension from start to finish... La Tour Figeac could very well turn out to be one of the Sleepers of the year."

92-94 /100

1000 PLATEAUX

Le blog de Jacques Perrin

"Robe sombre. Baies des bois et fruits mûrs signent le profil aromatique. Il a presque un nez de Pomerol. Belle bouche à l'attaque fruitée, continue dans son développement et qui offre une belle finale."

94/100



Decanter

"Aromatic, structured, elegant, Round, supple, calm, smooth, tannins are a touch firm and present but overall really support the dark bramble fruits with cool, creamy, mint and dark chocolate touches. Feels serious, nicely chewy and plush, deep and layered with more plump, weight in the mid-palate, more stuffing around the fruit with cool but fresh blue fruits and blackcurrant giving that darker frame. "Really well constructed, opulent yet it does keep a tight frame and good focus all the way through. Feels more like a Pomerol - I like it. "

94/100

betlane+desseauve EN MAGNUM LE VIN PLUS GRAND

"Le tannin va crescendo en bouche ... Finale racée."

94-95/100

falstaff

"Juicy, ripe plums, discreet acidity, fine fruit sweetness, already developed, a charming food companion."

94/100

BERNARD BURTSCHY Ph.D LA BIENNE DE MONTPELLIER ET LE GRAND VIN DE BORDEAUX

94-95/100

tastingbook Your Personal Wine Professional

94/100