



Château La Tour Figeac

Vintage 2015 : a long and beautiful year

Winter was dryer than usual, but also gloomier, more cloud covered and colder.

Spring began with a warm period with a generous sunshine. The vine grew regularly at a fast rate. Flowering arrived towards the end of May. It took place rapidly, under excellent, warm, dry conditions and produced a regular and homogenous fruit set.

The beginning of the summer was perfect for flowering. There was almost no coulure or millerandage. Growth sped up with the fine, hot weather. After one of the hottest periods for over a century with some hydric stress, in a perfect time some rain arrived in August.

September and October were two cool, sunny and dry months that made the vintage. Grapes were healthy and ripening correctly. The sun, together with the cool nights, accumulated colour compounds, kept acidities up and helped develop aromas. It was a very long vintage.

Harvest date:

- Merlot : 22-25 september 2015
- Cabernet Franc : 28-29 september 2015

Production:

- Aged 14 months in barrels (50% new)
- 388,80 hl (selection 52 000 bottles)

Vine variety:

70% Merlot - 30% Cabernet Franc

Press release:

Wine Enthusiast 94, Tim Atkin 92, Jancis Robinson 17, James Suckling 92, RenŽ Gabriel 17, Bettane & Desseave 93, WeinWisser 90-92+