



## *Château La Tour Figeac*

### VINEYARD

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

**Surface:** 14.6 hectares

**Soil:** Gravel and sand on a substratum of clay

**Method:** Principally biodynamic technics since 1997

**Average age of the vines:** 35 year

**Consultant:** Derenoncourt

### VINIFICATION

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

**Method:** After a meticulous sorting, the grape 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. Filtration and clarification are done if necessary.

### VINIFICATION 2016

**Date of the harvest :**

- October 3rd to October 18th

**Yield:**

Selected 54 hl, equalling 7 200 bottles

**Vine variety in the blend:**

80% Merlot- 20% Cabernet Franc

**Degre:** 14%vol