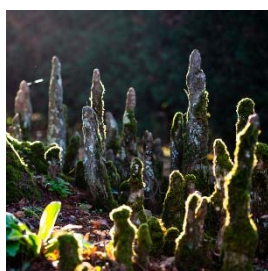


Château La Tour Figeac

Saint-Emilion Grand Cru Classé



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: Principally biodynamic techniques since 1997

Average age of the vines: 35 year

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 in order to feed and strengthen the soil structure and thus to limit erosion.

And during 2019: A leaf stripping on the rising sun side accompanied by a cleaning (light green harvests) has allowed the clusters to reach optimal maturity while preserving the freshness of the fruit.

2019 vintage is officially in the 2nd year of conversion to the organic certification.

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.

And for this vintage: A comparative ageing is tested on cabernets francs between amphora (320L and 250L) and barrels (400L and 225L).

WEATHER FORECAST 2019

After a classic autumn, winter is particularly dry, with a water deficit of 60%. The particularly high temperatures in February and March allow for rapid warming of the soil. The bud break is then rather early. Fresh spring slows the growth and the precocity is lost to the flower. Summer is dry and particularly hot. Records are registered with temperatures approaching 42°C in July. Life-saving rains on July 25 will limit water stress. The harvest takes place before the arrival of the frequent rains in mid-October.

HARVEST 2019

Date of the harvest: from September the 20th to October the 3rd 2019

Yield: 37hl/ha - Selected 290 hl, equalling 39 000 bottles

Variety in the blend: 65% Merlot- 35% Cabernet Franc

Degree: 14.5%vol

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