

Vintage 2017



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 technics 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.



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.



HARVEST 2017: THE YEAR OF FROST

Weather forecast: The vintage 2017 is characterized by high average temperatures and by deficit of rain.

After a rather dry winter, with a spring in February, the bud-break began from the beginning of April. An early vintage announced.

Unfortunately, after three nights of frost on April 20th, 27th and 28th, we could only notice the damages! On our 14.60 hectares less than 1.5 hectares were able to be saved: our best plot of land partially planted in Merlot and mainly in Cabernet Franc.

Thanks to a sunny summer, the grapes saved could be harvested in really good conditions. It was our fastest crop (2 days).



Date of the harvest:

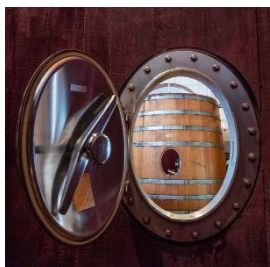
- Merlot September the 20th 2017

- Cabernet Franc September the 28th 2017

Yield:

- 10 barrels 40% of whom are new

- 22.50 hl, equalling 3 000 bottles



Variety in the blend: 20% Merlot- 80% Cabernet Franc

Alcool: 13.5 % by vol



Robert Parker
WINE ADVOCATE

"...very elegant and yet wonderfully intense, it has a very firm frame of ripe, finely grained tannins and wonderful freshness, finishing long and perfumed..."

93-95+/100

 **WINEENTHUSIAST**
MAGAZINE

"...It has great potential for the cellar..."

93-95/100

 **Anthocyanes**
Yohan Castaing

"...beaux fruits noirs avec de la mâche..."

90-92/100

VertdeVin
MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS

"... Les tannins sont fins et bien menés. Bonne longueur et bonne persistance..."

92-93/100

BY BERNARD BURTSCHY

"...il n'a pas la composition habituelle, mais du coup le 2017 est incroyablement raffiné..."

93-94/100

SCHWEIZERISCHE
WEINZEITUNG

"... Feines Bouquet, Rauch, Kräuter, blumen, Kirsh. Gute Dichte, zart adstringierend, feine Säure, viel Kirsh, Himbeeren im Finish..."

17/20

Yves Beck

Non vous ne vous trompez pas, l'assemblage est bien composé de 80% de Cabernet Franc et 20% de Merlot. Une première pour la Tour Figeac... et un choix de la nature suite au gel. Le bouquet est invitant et révèle des notes de violettes et de menthe. Touche fumée et nuances de baies rouges. En bouche le vin est fin, structuré et bien soutenu par son acidité qui lui confère de la fraîcheur tout en soutenant l'expression aromatique.

La nature peut être cruelle mais ici le résultat met du baume au cœur.
2022-2034

90/100

JAMESSUCKLING.COM

A tight and pretty St.-Emilion that shows a medium body, soft tannins, fresh acidity and a medium finish

89-90/100

LA REVUE DU
vin
DE FRANCE

Très avenant et disponible, il offre beaucoup de douceur dans la texture, de charme dans les arômes crémeux et floraux. Encore une fois très pomerolais !

16,5/20

