

Vintage 2020



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 2020

Weather forecast 2020: After a very rainy autumn, winter is particularly mild, with normal precipitation. Mild temperatures have led to a rapid warming of the soil. Bud breaking is then rather early. Two frost episodes occur in April and May without major damage.

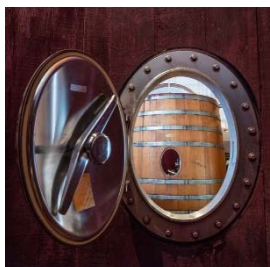
The summer is dry and particularly hot. New records will be set with temperatures approaching 40°C in July. Stormy rains in August will limit the water stress. The harvest takes place with rather summer temperatures.



The vineyard: The 2020 season is set to come with high mildew pressure. Tighter treatment rates have limited the expression of symptoms of the disease.

2020 vintage is officially in the 3rd year of conversion to the organic certification.

The cellar: 2020 is a new harvest reception with an additional sorting step. It is also a denser wine with silky tannins.



Three words to define our wine policy

HUMILITY, RESPECT AND COMPLEXITY

Date of the harvest: from September the 15th to September the 30th 2020

Yield: 28hl/ha - Selected 240 hl, equalling 32 000 bottles

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

Degree: 14.5%vol

Date of Bottling: May 10, 2022

Lot number: L4112002





“... Put me down as a fan...”
93 95/100



“... A POWERFUL YET ELEGANT WINE WITH FRESHNESS...”
94/100



“... Reflet gourmand d'un millésime solaire...”
93 94/100



“... THIS IS TOP VINTAGE FOR LA TOUR FIGEAC...”
92 94/100

falstaff

“... Juicy, elegant, pronounced fruit, lively structure, round, ripe tannins...”
92 94/100



“... bien veloutée avec un bel ensemble qui offre une finale aérienne...”
92 94/100



LE FIGARO

“... Une finale salivante et tendue. Un vin très séduisant...”
92 94/100



“... une jolie définition du fruit...”
93/100



“... A tight and complete red with creamy and chewy tannins...”
92-93/100

vinous

“... The 2020 La Tour Figeac is an elegant Saint-Émilion loaded with class...”
91 93/100



“... En bouche le vin est dense et serré. Il a de la précision...”
91 93/100

Decanter

“...there is real momentum here...”
92/100



“... palate is filled with spicy black fruits with a plush texture and just enough freshness, finishing savoury...”
90 92+/100