



Vintage 2023



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: Certify organic

Average age of the vines: 35 years

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 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 grapes 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 for 15 months.

Filtration and clarification are done if necessary.



HARVEST 2023

Weather forecast 2023: After a very dry winter, spring continued in the same vein, conducive to nice flowering. As for summer, it got off to an early start in June 2023, which was the 2nd hottest June since 1900 (+2.6°C). But such dry, hot conditions, without no heatwaves, are generally favourable to good grape development, and prevent the early onset of disease.

The Harvest: Both the Merlot and Cabernet Franc grapes had reached perfect ripeness at harvest.



Three words to define the vintage.

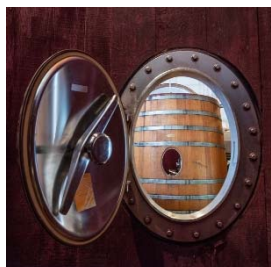
PURITY - HOMOGENEITY - LUMINOSITY

Date of the harvest: from September the 14th to the 27th 2023

Yield: 45,5hl/ha - Selected 420 hl, equalling 56 000 bottles

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

Degree: 14%vol



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