

CHATEAU-FIGEAC

PREMIER GRAND CRU CLASSÉ

2016

Weather Conditions and Features of the Vintage :



2016 will remain in our memories as a totally unparalleled vintage. Weather conditions were unlike any other year, and the vine cycle was a one-off.

With the highest winter temperatures in Saint-Emilion on record (records in France go back to 1900), the winter weather was not just mild but also very rainy. Rainfall at the beginning of the year was therefore heavy, so much so that this too was a record, with over double the average seasonal amount.

The rain continued to fall throughout a cool spring, comfortably restoring the **soil's water reserves**. Though bud-break was early (a good week in advance, during the week of 8th April), the flowering process took place around the usual dates. In June, normal seasonal weather helped vine vegetation to develop. **In all three grape varieties at Figeac, the berries were high in number, full and homogeneous.**

Summer weather set in over the following weeks with glorious sunshine and **a series of heat-waves**, which had no adverse effects on the vines' water supply (thanks to their deep rooting system at Figeac), and thus enabled the grapes to continue ripening unhindered.

Cool August nights favoured quality and the synthesis of the anthocyanins and aromas right up to the harvest. Fine end of summer weather at the beginning of September (with continuing hot and dry conditions) was conducive to a slow but very good ripening of the grapes. Figeac's vineyard was in a perfect condition of health.

Much-needed rain after these months of drought finally arrived during the evening of September 13th. Around 40mm (1.57 inches) fell at Figeac, and this injected just the right amount of vigour into the vines and more importantly provided **the right balance in sugar and perfect levels of acidity**, indicative of superb quality potential.

Harvesting was stretched out over a long period at Figeac to enable the grapes to be picked à la carte in continuous glorious sunshine. The Merlot was brought in from 23rd September to 10th October, the Cabernet Franc from the 12th to 20th October, and the Cabernet Sauvignon from the 11th to 20th October.

Thanks to Mother Nature's generosity and the careful monitoring and constant care of our technical team in these **atypical conditions**, the grapes harvested at Figeac were perfectly ripe. The tannins were dense, silky, almost creamy. The Cabernets were crisp and of stunning quality. Expert vinifications were still needed in order to perform gentle, infused extractions to enhance the balance, freshness and aromatic expression of this vintage.

In this 2016 vintage, the CHÂTEAU-FIGEAC team has signed one of its greatest wines.

Harvesting Dates : from 23rd September to 10th October 2016

Blend :

Château-Figeac 2016

Merlot 36 %
Cabernet Sauvignon 38 %
Cabernet Franc 26 %

Petit-Figeac 2016

Merlot 23 %
Cabernet Sauvignon 36 %
Cabernet Franc 41 %

First Tasting Impressions :

The wine exhibits a deep, black cherry colour with purple-red glints. The nose shows finesse and opens out to reveal black fruit aromas, indicating perfectly controlled ripeness in the grapes. On swirling, seductive wild berry fruit hints (crushed blackberry and blueberry) appear, subtly mingling with spicy notes (ginger) and cedar-wood, with very elegant floral touches coming through. The palate is structured, with a fresh and unctuous attack. It is rich in stylish tannins that envelop the mouth, with a hint of graphite that fully conveys the mineral expression of Figeac's gravel outcrops. The texture is precise, and the balance is outstanding. The fruit is crisp and juicy and gives flesh to a complex palette of flavours built around freshness and hedonistic pleasure. The finish is powerful and long with explosive intensity. A thing of beauty!

An outstandingly successful wine with two thirds very harmoniously made up of the two Cabernets, with a finely crafted texture and the fruit expertly controlled between concentration and finesse -the premises of an exemplary vintage. CHÂTEAU-FIGEAC 2016 is already a must for our cellars.