

# CHATEAU - FIGEAC

1<sup>ER</sup> GRAND CRU CLASSÉ "A"

## Primeurs 2023

MÉDIA	JOURNALISTE	SCORE	NOTE MOYENNE
RVI	V. Kauffmann	<b>100</b>	100
Terre de Vins	Mathieu Doumenge	<b>98-99</b>	98,5
Beckustator	Yves Beck	<b>98-100</b>	99
Inside Bordeaux	Jane Anson	<b>98</b>	98
Decanter	Georgina Hindle	<b>98</b>	99
Bettane Desseauve	Bettane Desseauve	<b>98</b>	98
1000 plateaux	Jacques Perrin	<b>98</b>	98
The Wine Cellar Insider	Jeff Leve	<b>97-99</b>	98
The Drinks Business	Colin Hay	<b>97-99</b>	98
Le Figaro	Beatrice Delamotte	<b>97-99</b>	98
Christer Bycklum	Christer Bycklum	<b>97-99</b>	98
James Suckling	James Suckling	<b>97-98</b>	97,5
RVF	Pierre Citerne	<b>97-98</b>	97,5
The Wine advocate	William Kelley	<b>96-98</b>	97
Vinous	Neal Martin	<b>96-98</b>	97
Vinous	Antonio Galloni	<b>95-98</b>	96,5
Wine Doctor	Chris Kissack	<b>95-97</b>	96

# CHATEAU-FIGEAC

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## Primeurs 2023

RVI  
Vladimir  
Kauffmann

100

Un vin très élégant, d'une grande pureté, presque un tiers de Cabernet, Merlot et Cabernet sauvignon... une grande finesse !

Terre de Vins  
Mathieu  
Doumenge

98-99-  
100

Figeac coche toutes les cases de la grandeur en 2023 avec son profil parfumé, subtil, très précis. Il avance d'abord sur la pointe des pieds, et rapidement se densifie en milieu de bouche, explose en corolle juteuse, vibrante, puis s'allonge, s'allonge, en dentelle et graphite. Les cabernets s'invitent en majesté (32 % franc, 27 % sauvignon), dans l'aromatique comme dans le toucher de bouche, tout en limpidité. C'est un vin océanique, racé, serti d'une superbe gaine de tanins au grain haute couture. Finale sévère, encore signée par le graphite et une note finement fumée, avec des amers très nobles. Tellement Figeac

Beckustator  
Yves Beck

98-100

Figeac brille de sa fraîcheur et de ses notes fruitées tandis que l'élevage apparaît en coulisse. Très belle corrélation entre des nuances de menthe, d'eucalyptus et de baies rouges et noires complétées par des notes florales. En bouche le vin a de la largeur, dès l'attaque. Le cheminement est linéaire, précis. Beaucoup de tempérament, de tension, de puissance, mais toujours dans une logique d'harmonie. Les tannins, veloutés, sont parfaitement en phase avec le côté incisif de la structure acide. Le vin se déroule avec pertinence, sérénité, vivacité et finesse. Un vin très complet, abouti, à la finale persistante.





**Inside Bordeaux**  
Jane Anson

Fragrant floral aromatics straight off the bat, peony and violet, and a vibrant juiciness that travels through the palate. Savoury dark fruit character, with flint and textural interest, full of Figeac finesse. 130th vintage of the Manoncourt family at Figeac, and the first vintage where they knew they were Premier Grand Cru Classé A from the start of the season, as it was announced in September 2022. 130mm of rain lower than average over the growing season here, allowing a long slow harvest from September 6 to October 5, 45hl/h yield.

**98-100**



**Decanter**  
Georgie Hindle

High-toned aromatics, purple fruit, blackcurrant, wet stones and minerality on the nose, really quite scented and alive, floral, purple flowers, and ripe black fruit with freshness too. Supple and succulent, a good plushness here, not chalky or chewy but ripe and cool at the same time. Hints of dark chocolate, liquorice, blueberry and wet stone also gives the mineral accents. Silky but this wine has an amazing texture. Cool and classic, but there's clear ripeness too. Almost thick, but refined. High acidity, great lift and zing - tannins are present and apparent, gently expanding around the mouth. It's more serious than usual, a touch more firm with tension but equally it's structured with a long, mouthwatering finish. This will be lovely! 3.68pH.

**98-100**



**Bettane + Desseauve**

Succès total dans ce millésime, avec une bouche architecturale pleine de race et de majesté.  
Grande persistance aromatique.

**98-100**

**1000 plateaux**  
Jacques Perrin



Un vin identitaire, signant la suprématie fine et sensible du terroir de Figeac. Dans la mesure et la distinction, il laisse entrevoir une chair raffinée, extrêmement veloutée et épurée de tout superflu.  
Du grand art.

**98**



97-99

Just a single swirl brings out the flowers, leaves, tobacco, truffle, black cherry, plums, and black raspberries. From there you discover the medium-bodied, silky, energetic backdrop for all of the black cherries exuding their gorgeous sense of purity. There are no hard edges. This is the quintessential definition of elegance. For history buffs, this is the 130th vintage under the ownership of the Manoncourt family. The wine blends 41% Merlot, 32% Cabernet Franc, and 37% Cabernet Sauvignon. 5% Press wine. 13.5% ABV, 3.68 pH, 5% press wine. The key to the vintage was two green harvests and finding the best picking dates, which encompass a long wait for the Cabernets to mature. Picking took place September 6 - October 5. The length of the harvest is due to the 12 day break between the Merlot and the Cabernets. Drink from 2029-2065.

**Le Figaro Vin**  
Béatrice Delamotte

97-99

Que de fruit! Rouges juteux, noirs mûrs associés à des notes plus florales de poivoine, d'iris et de violette aux parfums poivrés, presque épicés. La bouche n'est que velours. De la concentration, de la puissance, mais surtout de l'élégance. Une attaque tendre, de la longueur aromatique, une texture raffinée aux grains superbes et une fraîcheur mentholée en finale. Eclatant.



**The Drinks Business**  
Colin Hay

97-99

Very, very Figeac just as La Conseillante is so very Conseillante and Cheval Blanc is so very Cheval Blanc. Walnuts and walnut shells. Black berries and black cherry. A little cedar, rather more graphite. Pink rose petals from the garden, even a little rose water. Supple, gracious and elegant yet plump and plush. That graciously beautiful and cool, composed Cabernet fruit. Great depth and profundity but rather different from the Merlot-dominated wines of the appellation and very much more left-bank in style in this vintage. Quite a tight frame but that just accentuates the near infinite sense of vertical layering. Juicy, with slowly circulating currents of cassis and black cherry fruit juice. I find this incredibly eloquent with great pixilated detail, accentuated by the more significant volume of tannin from the perfectly ripe Cabernet fruit picked over a long period of time (they needed to persuade the team to hold off). This has a gravelly, growly depth and gravitas (almost closer to Lafite then Cheval Blanc!). A wonderful and brilliant complementarity of the varietals – it needs the Merlot for the frame, and it needs the Cabernet for aromatic complexity, the lift and the eloquent florality and it needs the Sauvignon for the depth, profundity and the structure which will make this perhaps the longest lasting right-bank wine of the vintage. There are more immediately accessible wines, but this perhaps the most profound from the right-bank.



Christer Bycklum

**97-99**

Ruby. Blackberries, blueberries, cassis, fruit driven, detailed, layered, very pure and bright nose, minerals nose. Lifted. Fresh acidity, ripe tannins, dark fruits, spices, liquorice, playful, bright, elegant and refreshing, intense and long. Incredible balance, beautiful fruit, long finish.



James Suckling

**97-98**

The density and finesse to this is terrific, offering blackberry, dark chocolate, walnut and hazelnut, as well as currant and sandalwood. Orange peel, too. Full-bodied and compact with a superb core of thick, velvet-textured tannins and a juicy finish. Extremely long.



**RVF**  
Pierre Citerne

**97-98**

Plus que jamais, le château Figeac confirme sa supériorité dans la hiérarchie saint-émilionnaise. Le traditionnel assemblage de merlot, cabernet franc et cabernet-sauvignon quasi à parts égales livre un vin frais de bout en bout, une sensation océanique évoquant l'iode, le floral. Sans la douceur du 2022, 2023 est rythmé par une texture granuleuse, légèrement saillante. Une présence brillante, racée, longue. Un millésime idéal pour comprendre le brio de Figeac.



A brilliant classic in the making, the 2023 Figeac unwinds in the glass with aromas of cassis and mulberry mingled with notions of iris, cigar wrapper, pencil shavings, burning embers and spices. Medium to full-bodied, rich and layered, it's deep and concentrated, with an enveloping core of fruit that's framed by powdery tannins and lively acids, concluding with a broad, atypically mineral finish.



The 2023 Figeac was cropped at 45hL/ha from September 6 until October 5, one of the longest harvest periods ever. It matured in 100% new oak, as usual. My samples included the 5% vin de presse. This has a very perfumed bouquet: red fruit rather than black, iris flower rather than violet, light sous-bois and tobacco scents deriving from the Cabernets. The palate is medium-bodied, and the Cabernets really "sing" on the entry. Black fruit mixes with graphite and light tobacco notes, surging with fresh acidity and real brightness, or what the French call *éclat*. There's gentle grip here -- classic Figeac from start to finish, with a subtle marine influence toward the close. This will be a wonderful Saint-Émilion that ranks amongst the best wines of the vintage. Chapeau!

The Wine advocate  
William Kelley

**96-98**

Vinous  
Neal Martin

**96-98**



**Vinous**  
**Antonio Galloni**

**95-98**

The 2023 Figeac is gorgeous. Seamless and vibrant, with captivating elegance, this is an absolute beauty. What I admire most is its exceptional balance. Everything is in the right place. Time in the glass brings out hints of gravel, dried herbs, licorice, tobacco, and cedar that add dimension. Although it is early, Figeac is shaping up to be one of the wines of the vintage.



**The wine doctor**  
**Chriss Kissack**

**95-97**

Château Figeac (St Emilion) 2023: The blend is 27% Cabernet Sauvignon, as the berries were small says Frédéric Faye, and higher percentages did not work in the blend. Then there is 32% Cabernet Franc, leaving 41% Merlot. The grand vin takes 66% of the crop, within the usual limits, and the blend already includes 5% press wine. The harvest ran from September 6th to October 5th. The élevage is in oak barrels using 100% new wood. The nose is full of fresh expression, with raspberries and griottes washed with menthol and violets. The elegant stance presented on the nose comes across just as well on the palate, although here the juicy substance is complemented by layers of sinewy texture and dark veins of fruit, with a silky wrapping, along with some savoury dark fruit and liquorice notes, salted currants and tar. This has purity but also substance and style, with a sense of vigour and balance that comes with the vintage, but also sinew and a charming texture that is not universal in 2023. A super Figeac which will be delicious ten years from now. The alcohol on analysis is 13.6%, with 13.5% on the label.

