Wijnfiche

Château La Tour Figeac - G.C.C. | St. Emilion G.C.
France (ST. EMILION) — 2021

Domain

Ch. La Tour Figeac

Château La Tour Figeac was originally part of Château Figeac. In 1879, the estate was separated and became an independent property. Château La Tour Figeac is located on the renowned Graves de Saint-Émilion terroir, celebrated for producing outstanding wines since Roman times. The estate takes its name from a tower that already stood on the property at the end of the 18th century and was later rebuilt. Today, the estate is managed by the Rettenmaier family. Its classification as a Grand Cru Classé of Saint-Émilion highlights the exceptional quality of both the terroir of Château La Tour Figeac and the wines produced there.

Vinification

Vinification begins with the careful sorting and destemming of the grapes, without crushing them. Gentle extraction of flavour, colour and refined tannins is achieved through regular punch-downs (pigeage). Maceration and fermentation continue for four weeks, after which the wine is aged in French oak barrels, 50% of which are new. Fining and filtration are carried out only when necessary.

Taste

The wines of Château La Tour Figeac are seductive from an early age thanks to their finesse and silky tannins. At the same time, they possess excellent ageing potential. The bouquet is generally dominated by aromas of red and black fruit, accompanied by characteristic notes of violet, eucalyptus and mint. Oak-derived aromas blend harmoniously with sweet spices. On the palate, Château La Tour Figeac displays remarkable balance, elegance and suppleness, supported by beautiful intensity and a full, lingering finish.

Food pairing

Pigeon - ragout | Game - doe | Game

General information

Type: Red wine
Grape varieties: Merlot (60%), Cabernet Franc (40%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 15-18 °C
Taste profile: Smooth juicy

