

VINTAGE

2024



33%

Merlot

28%

Cabernet Franc

39%

Cabernet Sauvignon

PH – 3,66

HARVEST – 20/09 TO 05/10

ALCOHOL – 13%

CHATEAU-FIGEAC

1<sup>er</sup> GRAND CRU CLASSÉ "A"



## 2024 Vintage A Challenge Met with Mastery and Perseverance

The 2024 vintage will be remembered as one marked by record rainfall and challenging weather conditions. However, the exceptional terroir of Figeac, characterized by soils with excellent drainage properties and a natural topography conducive to efficient water runoff, helped

mitigate the impact of these excessive rains. These geological advantages were further reinforced by strategic decisions and meticulous soil maintenance, which effectively limited water saturation and preserved the vines.

The 2024 vintage epitomizes Château-Figeac's adaptability and unwavering pursuit of excellence in the face of climatic adversity. Far from being merely a technical success, this elegant and profound wine serves as a testament to the expertise, passion, and dedication that drive our team.

Faced with significant challenges, the commitment of the Château-Figeac team was unwavering.

Vigilance and responsiveness were the guiding principles throughout this viticultural campaign, ensuring that each intervention was carried out with precision to safeguard the sanitary integrity of the grapes.

The evolution of the vegetative cycle reflected the contrasting climatic conditions:

- **Budburst:** Beginning on March 20 under relatively uniform conditions despite prevailing humidity.
- **Flowering:** Commencing on May 25, characterized by some irregularity due to spring rains.
- **Véraison:** Starting on July 25, in a more favorable climate, initiating a slow and steady maturation of the grapes.

The months of July and August proved to be salvatory. The return of milder weather enabled the grapes to achieve a desirable level of ripeness. However, the September rains, beneficial for refining the grape skins but simultaneously weakening their structure, made the monitoring of ripeness even more critical.

In this delicate context, the harvest required exemplary patience and constant vigilance. The maturation process, slowed by fluctuating weather conditions, necessitated bold and sometimes risky decisions, always carefully considered.

For this complex harvest, our dedicated team of pickers conducted meticulous grape selection. The sorting process was executed with exceptional rigor. In the winery, an enhanced sorting line, incorporating a density bath and advanced optical sorting, ensured that only the finest grapes were retained. This uncompromising standard led to the elimination of 21% of the crop, making it one of the most rigorous selections ever undertaken at Figeac and reflecting an unwavering commitment to excellence. The final yield

of 31 hL/ha underscores the constant pursuit of expressing the purest essence of the terroir.

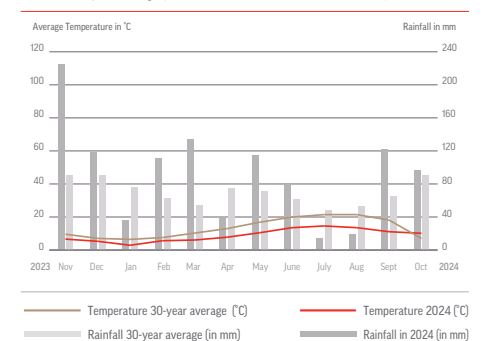
Following cold maceration, fermentations proceeded under optimal conditions, with each vat benefiting from a customized approach. Gentle extractions revealed, from the earliest stages, wines of remarkable harmony, displaying purity and refined tannins.

The vatting period, lasting between three and four weeks before barrel aging, remained consistent with the estate's established practices. Malolactic fermentation proceeded ideally across all lots, confirming the positive evolution of this vintage despite the natural challenges it faced.

Despite nature's trials, the 2024 vintage of Château-Figeac stands out for its remarkable freshness, controlled concentration, and precise fruit expression. Each grape variety finds its rightful place, with Cabernet Sauvignon emerging as a key protagonist in this year's blend.

### METEOROLOGICAL CONDITIONS

2024 and 30-year average (source: CHATEAU-FIGEAC weather station)



## Tasting Notes

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Famille Panoncourt

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