

Wine estate belonging to our maternal family since 1961

From 1938, Louis Rapin devoted his efforts to vineyards he owned in Montagne and Saint-Emilion (Château La Tour Figeac).

In 1961, he bought his neighbour's vineyard in the Pomerol Appellation, around which he would gradually gather more plots of vines and rename all these lands as a whole Château La Rose Figeac. In 1972, through inheritance, Françoise Rapin, his daughter and Gérard Despagne, his son-in-law, from a family whose origins in Saint-Emilion go back more than three centuries (Château Grand Corbin-Despagne), began cultivating a part of these vineyards.

Nathalie took over the management of Château La Rose Figeac, Pomerol AOC, on 1st August 2013 with a number of projects to accomplish: starting from the existing vat house, the construction and equipment of a winemaking cellar and barrel storehouse; in 2015, the construction of an air-conditioned storage building and in 2017 an office built to the exterior of her home, to receive 4 people, and in 2020, inside her home, a reception area for 10 people (visits by appointment). As for the vineyard, certified Organic since 2009, Nathalie also heeds and follows the lunar calendar, applies herbal mixtures... and maybe envisages biodynamic viticulture soon?

1938 1961 1969 2008 2013

General information

Appellation: AOC Pomerol

Owner & Winegrower: Nathalie Despagne

Location: south-east of the Appellation

(Figeac & La Tour Figeac)

Surface area: 4.56 hectares

Terroir: sandy gravel

Average age of the vines: 40 years old

Planting density: 6 500 vines per hectare

Grape varieties: 80 % Merlot - 20 % Cabernet Franc

Growing method: Organic Agriculture, certified by

Ecocert since 2009

Vineyard management: ploughing, grass cover and

green harvests, adapted to each plot

Harvests: hand-picked, using small plastic crates, and sorting done when picking and at the vat house, with densimetric sorting by flotation.

Winemaking: traditional methods and a plot-by-plot management system, in stainless steel vats equipped with temperature-control (57, 40, 20, 5 hectolitres),

 $in digenous\ yeasts.$

Oenologist: Mikaël Laizet (Rolland Laboratory)

Cellar Master: Sébastien Xans

Maturation: French oak barrels (225-litre barrels and

500-litre casks)

Average yield: 40 hectolitres per hectare

Bottling: at the wine estate, between March and

April (on "fruit" or "flower" days)

Packaging: in wooden cases stamped NIMP15 (6 bottles lying flat and 12 bottles in 2 layers)



2024 Vintage

Area under vine: 4.42 hectares

Harvest dates:

<u>Merlots</u>: 25th 27^h & 30th September 2024 <u>Cabernet Francs</u>: 3rd October 2024

Sorting: by Densibaie

Winemaking methods: plot-by-plot and pre-fermentation at cold temperature with inerting, using dry ice. Indigenous yeasts, selected in our best plots. Alternation between pumping-over, punching of the cap and rack-and-return in a wide time frame to make the most of the grapes' potential. Maceration for 2 to 4 weeks before running off, for the malo-lactic fermentation in 225-litre barrels and 500-litre casks.

10 hectolitres for the whole winemaking process (2 \times 500 litres). 3 hectolitres of Merlots and 3 hectolitres of Cabernet Francs in amphorae.

Press: vertical with a 5-hectolitre press cage.

Maturation: in barrels, 55% new, 40% one-vintage barrels, of which 30% in 500-litre casks and 5 % in amphorae

Blend: 85 % Merlot - 15 % Cabernet Franc

Yield: 32 hectolitres per hectare

Production:

Château La Rose Figeac Le Temps de La Rose Figeac

Presentation & labelling:

bottle, magnum and double magnum, natural cork stopper, tin bottle cap, label and back label, in wooden cases or cardboard boxes of 12 or 6 lying flat.





Vintage branded on the side and ringed end







POMEROL APPELLATION POMEROL CONTRÔLÉE

« vintage »

MIS EN BOUTEILLE AU CHÂTEAU

PAR NATHALIE DESPAGNE SAS PROPRIÉTAIRE RÉCOLTANT à 33500 Libourne - Gironde - France

www.larosefigeac.com GRAND VIN DE BORDEAUX-PRODUIT DE FRANCE

13,5%vol.





" La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant. "



VIN BIOLOGIQUE De la Terre au Verre DEPUIS 2009







CHÂTEAU La Rose Figeac

POMEROL APPELLATION POMEROL CONTRÔLÉE

« vintage »

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