

CHATEAU-FIGEAC

1^{ER} GRAND CRU CLASSÉ "A"

Primeurs 2022

Vibrant and distinctive, Château-Figeac 2022 bursts into the annals of history.

Our first vintage as 1er Grand Cru Classé "A" was climatically unprecedented, due to the **early and long-lasting heat and drought** throughout the region. In order to overcome the challenges posed by nature, both the vines and our team had to adapt, drawing deeply on their resources and experience.

From the end of May, unseasonably high temperatures set in, accompanied by drought. Aided by heat and an exceptional amount of sun, the vines grew vigorously until flowering. Despite these difficult conditions, the vines continued their vegetative cycle slowly and serenely; véraison rolled out across the vineyard from the end of June. Cool nights and the precious, scant rainfall of June and August allowed the plant to continue its normal metabolic rhythm even under the hydric constraint, without stress nor blockage. We observed the **astonishing resilience of Château-Figeac's vines** when faced with the early arrival of drought conditions.

Figeac has many natural assets that allow it to overcome extreme weather conditions. Blue clay subsoil preserves moisture deep underground. Islands of coolness are created by the woods, hedges, ponds, and streams found throughout the 13-hectares of the estate not planted with vines. The historical choice of rootstocks that favor plunging roots, plus our vineyard planting largely dominated by Cabernets - a considerable asset this year - make Mr. Manoncourt's visionary approach more relevant than ever.

Throughout this season, the main objective of our teams was to **preserve the freshness of the soil and the fruit**. Experience acquired during recent hot vintages as well as the team's systemic and deeply-rooted agro-ecological approach, were essential. They have led our vineyard team to be **more adaptable in their cultivation methods**, preparing them for the climatic conditions of 2022. For example, in order to limit the evapotranspiration of the vine and the evaporation of water from the soil, we employed various tools and methods: inter-row plant cover, harvest at dawn to benefit from the coolest temperatures, minimal soil work, no leaf removal, and limited topping.



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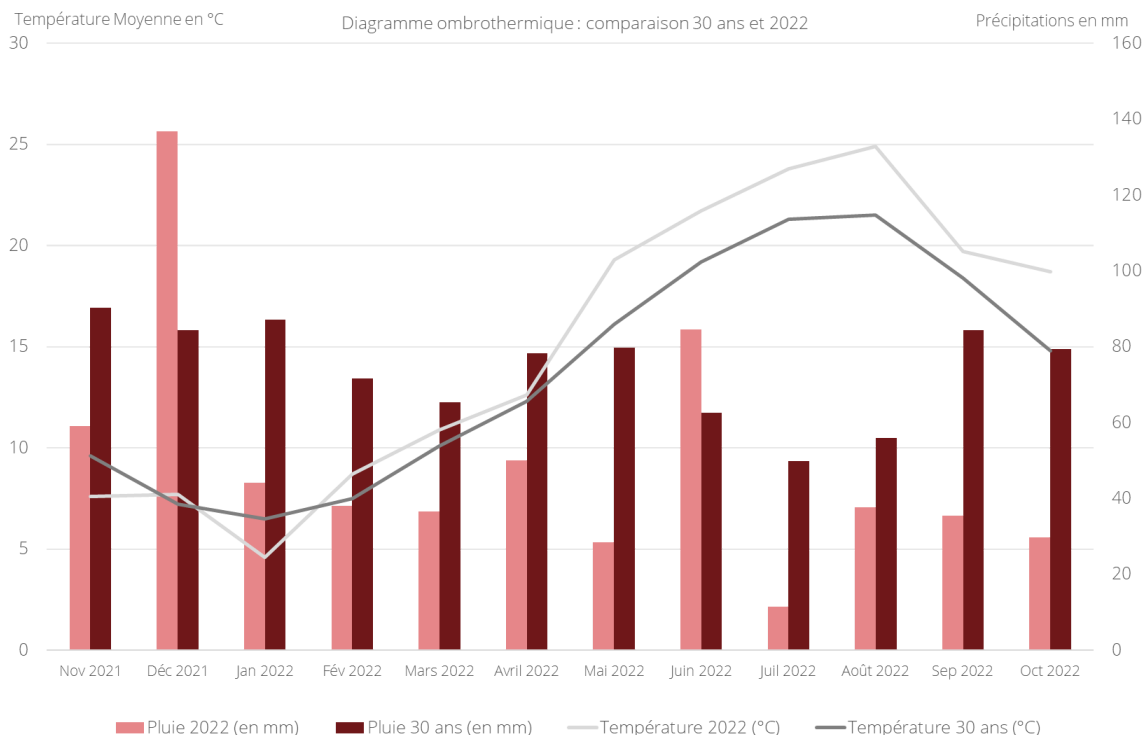
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From the beginning of August, we already observed a browning of the pips; quite surprising, as this usually occurs much later in the season, and explained by the exceptional summer sunshine. In mid-August, the first tastings and analyses of the grapes began. The team was already preparing themselves for an early harvest and the responsiveness necessary to preserve **aromatic balance and juice**.

On September 1st, the Manoncourt Family began the earliest harvest at Château-Figeac in their 130 years of ownership.

This is the second vintage to be vinified in our new cellars, which has allowed us to work both calmly and precisely. A unique vinification program for each vat **brings out the potential of each plot**, preserving the **natural aromatic freshness** and achieving a smooth and harmonious extraction of **tannins with exceptional texture**. We practice a sulfur-free vinification with low fermentation temperatures, using only **maceration by infusion**. Our choice of barrels for malolactic fermentation and aging was given special attention.

In such a challenging year, we were impressed by the resiliency of vines, which gave us the material to craft an exceptional Château-Figeac 2022, in which the identity and the strengths of its terroir are expressed to their fullest.



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First tasting impressions

The robe is dense, with a beautiful purple color reinforced by purple reflections. The wine is bright and luminous.

Expressive, complex and deep, the nose seduces with its fresh and rising notes. Subtle floral aromas are supported by delicate touches of spices, indicative of great Cabernet Franc. The character of the Cabernet Sauvignon offers aromas of blackcurrant berries combined with a fresh impression of peppermint. The quality of the Merlots is soberly expressed by an elegant bouquet of red fruits, including raspberry. Beyond these aromas, notes of minerality, signature of the Figeac gravel.

The attack immediately gives a sensation of velvetiness thanks to the presence of round and generous Merlot. The mouth is vibrant and dynamic throughout the tasting. A caressing sweetness, supported by the fleshiness of the Cabernet Sauvignon, enveloping the tannins of the Cabernet Franc, melts on the palate. These fine, harmoniously integrated tannins reinforce the sensation of perfect balance. The energetic blackcurrant notes of the Cabernet Sauvignon give a clear freshness on the mid-palate. The Cabernet Franc expresses itself on the finish with a very delicate spicy dimension. The tasting ends on a fresh, long and minty touch giving an airy and thirst-quenching dimension that sublimates the typicality of the Château-Figeac style.

– April 2023

Harvest
dates

from 1st
to 26th September

Alcool
pH

14%
3.7

Blend

35% Merlot
34% Cabernet Franc
31% Cabernet Sauvignon

Ageing

100% new French
oak barrels

