



CHÂTEAU
La Rose Figeac
POMEROL

Wine estate of 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.

In 2008, Gérard and Françoise organised their bequests to their three children, Nicolas, François and Nathalie.

Nathalie took over the management of Château La Rose Figeac, Pomerol AOC, on 1st August 2013 with a number of projects in view, including a new layout and organisation for the vat house and barrel storehouse, as well as the construction of a new storage building.

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

Soil-type: sandy-gravelly soils

Average age of the vines: 30 years old

Planting density: 6 500 vines per hectare

Grape varieties: 90 % Merlot - 10 % Cabernet Franc

Growing method : Organic Agriculture, certified by Ecocert since 2009

Vineyard management: Soil ploughing, grassing down and green harvests

Harvests: hand-picked, using small plastic crates, with sorting when picking and at the vat house

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

Oenologist: Mikaël Laizet (Rolland Laboratory)

Maturation: French oak barrels

Average yield: 35 hectolitres per hectare

Bottling: at the wine estate

Presentation & labelling: Heavy, antique green-coloured bottle, natural cork stopper, tin bottle cap, label and back-label.

Packaging: Cardboard box or stamped wooden case of 6 bottles lying flat and 12 bottles in two layers.

2014 vintage

Area under vine: 3,68 hectares (0,88 hectares more in 2016)

Harvest dates:
Merlots: 30th September and 1st October
Cabernets : 2nd October

Winemaking methods:
Variable procedures adapted to each of the vineyard plots: pumping-over, rack and return and light punching of the cap. Temperature is gradually increased to 27° during alcoholic fermentation, to 35° for maceration; then each batch is run off into barrels for the malolactic fermentation.

Press:
Vertical with a 5 hl press cage

Maturation:
50% new oak barrels and 50% one-vintage (Cadus, Damajou, Rémond)

Blend:
95% Merlot – 5% Cabernet Franc

Yield:
40 hectolitres per hectare

Production:
10 000 bottles : Château La Rose Figeac
8 000 bottles 2nd wines

Tasting note:
It shows a beautiful deep purplish-blue hue. On the nose, aromas of red fruit are foremost, accompanied by light roasted hints that bring complexity. Fleshy on the palate, with good balance it has a tangy touch which gives lots of length and freshness. This is a charming wine that promises great future potential.




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Vintage branded on the ringed end



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 APPELLATION POMEROL CONTRÔLÉE
 2014
 MIS EN BOUTEILLE AU CHÂTEAU
 PAR NATHALIE DESPAGNE SAS
 PROPRIÉTAIRE RÉCOLTANT
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