



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.

Nathalie took over the management of Château La Rose Figeac, Pomerol AOC, on 1<sup>st</sup> August 2013 with a number of projects to accomplish: straight away, 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, with a reception area for visits and tasting, (by appointment), and from the outset her aim has always been to work with this vineyard while taking into consideration and protecting the environment (EMS certification).

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)

**Cellar Master:** Sébastien Xans

**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.

#### 2015 vintage

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

**Harvest dates:**  
Merlots: 15<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup> September  
Cabernets : 28<sup>th</sup> September

#### 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 26° during alcoholic fermentation, to 36° 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, Orion, Rémond)

#### Blend:

95% Merlot – 5% Cabernet Franc

#### Yield:

38 hectolitres per hectare

#### Production:

11 500 bottles : Château La Rose Figeac  
7 200 bottles 2<sup>nd</sup> 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, for good ageing potential. This vintage gives fleshiness, concentration, unctuousness and roundness: a delightful wine with delicacy and good length on the palate.



  
**CHÂTEAU**  
*La Rose Figeac*  
**POMEROL**



Vintage branded on the ringed end



**CHÂTEAU**  
*La Rose Figeac*  
**POMEROL**  
 APPELLATION POMEROL CONTRÔLÉE  
**2015**  
 MIS EN BOUTEILLE AU CHÂTEAU  
 PAR NATHALIE DESPAGNE SAS  
 PROPRIÉTAIRE RÉCOLTANT  
 à 33500 Libourne - Gironde - France  
[www.larosefigeac.com](http://www.larosefigeac.com)  
 GRAND VIN DE BORDEAUX-PRODUIT DE FRANCE

13,5%vol.  750 ml  
 "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  
 **CERTIFIÉ**  
 AGRICULTURE BIOLOGIQUE

**CHÂTEAU**  
*La Rose Figeac*  
**POMEROL**  
 APPELLATION POMEROL CONTRÔLÉE  
**2015**  
 MIS EN BOUTEILLE AU CHÂTEAU  
 PAR NATHALIE DESPAGNE SAS  
 PROPRIÉTAIRE RÉCOLTANT  
 à 33500 Libourne - Gironde - France  
[www.larosefigeac.com](http://www.larosefigeac.com)  
 GRAND VIN DE BORDEAUX-PRODUIT DE FRANCE

13,5%vol.  750 ml  
 "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  
 **CERTIFIÉ**  
 AGRICULTURE BIOLOGIQUE

