



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 1st 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: 38 hectolitres per hectare

Bottling: at the wine estate, between March and April (on "fruit" or "flower" days)

Presentation & labelling: antique green-coloured bottle and magnum, "NATURA" natural cork stopper, tin bottle cap, label and back-label.*

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

2016 vintage

Area under vine: 4.28 hectares

Harvest dates:

Merlots: 28th & 29th-30 September and 1st October

Cabernets : 13th and 14th October

Winemaking methods:

Traditional and plot-by-plot. Pumping-over, rack and return and light punching of the cap. 3 to 8 pre-fermentation days at 5°C, inerting using dry-ice. Temperature gradually increased to 26°C during alcoholic fermentation (AF). Batches run off into barrels after malo-lactic fermentation (MLF). Natural yeasts. 5 weeks of vatting period. Maceration is done at cold temperature following long AF. 1,25 hectolitres in total for winemaking.

Press:

Vertical with a 5 hl press cage

Maturation:

60% new oak barrels and 40% one-vintage (cadus, Damajou, Orion, Rémond)
New in 2016 : 30 hl in 500-liter barrels

Blend:

85% Merlot – 15% Cabernet Franc

Yield:

42 hectolitres per hectare

Production:

16 300 bottles : Château La Rose Figeac
7600 bottles 2nd wines

Tasting note:

It has a deep blackcurrant purple hue, a lovely vivid colour. The nose rapidly reveals hints of fresh fruit and a delicate touch of light oak. On the palaten flavours evoke the aromas giving a fine, unctuous taste, mingling with good balance fruit and woodiness. This wine's structure is based on balance, elegance, freshness and delicacy; the aromas are pure.



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Vintage branded on the ringed end



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 APPELLATION POMEROL CONTRÔLÉE
 2016
 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.

CONTIENT: SULFITES
 ENTHÄLT SULFITE
 CONTAINS SULPHITES
 BEVÄRT SULFITEREN
 INNEHÅLLER SULFITER
 ZAWIERA SIARCZYNY
 INNEHÄLLER SULFITER

SO2

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

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