



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: ploughing, grass cover and green harvests

Harvests: hand-picked, using small plastic crates, with sorting on the vine 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)

2018 Vintage

Area under vine: 4.28 hectares

Harvest dates:

Merlots: 19th to 20th & 26th to 27th September 2018

Cabernets Francs: 5th October 2018

Sorting:

Densimetric sorting by flotation

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. 4 weeks of vatting. A long period of maceration at cold temperature after AF. 12.5 hectolitres in total vinification.

Press: vertical with a 5 hectolitre press cage

Maturation:

Separate maturation for each plot. 60% new and 40% one-vintage barrels (Cadus, Darnajou, Seguin, Orion*, Rémond*) 25 hectolitres in 500-litre casks*

Blend:

95 % Merlot - 5 % Cabernet Franc

Yield: 30 hectolitres per hectare

Production:

17 000 bottles

No second wine

Tasting note :

A dark, vivid colour. Very aromatic, fruity and fresh on the nose. An absolutely soft feel on the palate. Blackberry, elderberry jelly, sweetness. Delicious taste, velvety smooth tannins and superb length. A wine that has ageing potential, but can already be enjoyed when young.





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Vintage branded on the ringed end



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APPELLATION POMEROL CONTRÔLÉE
2018
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
CONTIENS SULFITES
BEVAT SULFITER
INDEHOLDER 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
DEPUIS 2009

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

LRF18-01 eUSS3

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