



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:** ploughing, grass cover and green harvests, adjusted to each plot.

**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)

#### 2019 vintage

**Area under vine:** 4.28 hectares

#### Harvest dates:

Merlots: 18<sup>th</sup> & 25<sup>th</sup>-26<sup>th</sup>-27<sup>th</sup> September 2019

Cabernets Francs: 4<sup>th</sup> October 2019

#### 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. 10 hectolitres in total vinification.

#### Press:

Vertical with a 5 hectolitre press cage

#### Maturation:

Separate maturation for each plot. 50% new, 25% one-vintage and 25% two-vintage barrels (Cadus, Ana, Darnajou, Seguin, Orion \*, Rémond \*)  
40 hectolitres in 500-litre casks\*

#### Blend:

85% Merlot – 15% Cabernet Franc

#### Yield:

48 hectolitres per hectare

#### Production:

1<sup>st</sup> wine  
Château La Rose Figeac  
Second wine  
Les Sables de La Rose Figeac

#### Tasting note:

Lovely fruit flavours, silky on the palate and superb length...

\*Please state your conditions by 31<sup>st</sup> January 2020. For all specific bottling instructions - special packaging other than wooden cases of 12 bottles, with no Excise duty payment - please refer to prices recommended in 2019 by the Conseil des Grands Crus Classés en 1855.



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*La Rose Figeac*  
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*La Rose Figeac*

POMEROL  
APPELLATION POMEROL CONTRÔLÉE

2019  
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.

CONTIENT SULFITES  
ENTRAÎNE SULFITE  
CONTIENNT SULFITE  
BEVÁT SULFITEK  
NICKELDES SULFITEI  
ZAWIERA SIARCZYNY  
INNEHÄLLER SULFITER

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



Vintage branded on the  
ringed end



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POMEROL  
APPELLATION POMEROL CONTRÔLÉE

2019

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PRODUIT DE FRANCE - CONTIENT DES SULFITES

750 ml



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De la Terre au Verre

