

PETIT-FIGEAC 2020



HARVEST DATE

September 4th to October 1st

FIGURES OF THE VINTAGE

Blend: 71% Merlot,
19% Cabernet franc,
10% Cabernet Sauvignon,
Vinification : 30 % barriques neuves (chêne français)
Duration of ageing: between 12 and 15 months
Traditionally vinified in stainless steel and wood vats
Alcool : 13, 5% / pH : 3,7

PETIT-FIGEAC

Hailing from the exceptional terroir of CHATEAU-FIGEAC 1er Grand Cru Classé de Saint-Emilion, PETIT-FIGEAC is produced by the same teams under the direction of Frédéric FAYE, PETIT-FIGEAC is harvested, vinified and bottled with the same high standards as the Great Wine. With unquestionable appeal and a nice roundness in mouth, PETIT-FIGEAC offers a very accessible profile and style while keeping the refined spirit of a great wine. More than an introduction, it is an initiation to the FIGEAC style.

The second wine of CHATEAU-FIGEAC appears since 1945 thanks to the visionary mark of its owner, Thierry Manoncourt (1917-2010). From the 2012 vintage onwards, the second Figeac wine takes the name of a historic plot in the heart of the estate: PETIT-FIGEAC, asserts its elegant style and embodies the spirit of a great Saint-Emilion.

In order to associate this second wine with the Premier Grand Cru, the PETIT-FIGEAC label is refined, powerfully coloured with a gourmet red-orange, identified by a wax stamp with the arms of the owner family.

WEATHER CONDITIONS

After a remarkably rainy autumn, the winter months were warm and dry. Mild temperatures continued throughout a wet spring which replenished the water reserves necessary for the vines during the summer months. These conditions were conducive to early budding and shooting in the vines, which elevated the danger posed by frost on a number of nights— but all damage was avoided thanks to the expert management by the team. Bud-break took place between March 15th and 21st, some two weeks ahead of normal schedule.

Subsequent cool, rainy spells in April and May increased fungal disease pressure. Constant work by our vineyard team to ward off the threat maintained the vineyard in perfect health without departing from our environmental commitments. Flowering took place in optimal conditions in hot, dry weather around May 14th, two weeks ahead of the ten-year average, making 2020 one of the most precocious vine cycles on record.

The ripening process in August took place in ideal weather conditions: high temperatures, long periods of sunshine and cooler nights than in July. This sped up the accumulation of sugars in the pulp and anthocyanins in the skins, while at the same time slowing the decomposition of acids. Surprisingly, the pips were ripe from the month of August. Harvest began on September 4 th and took place over four weeks.

FIRST TASTING IMPRESSIONS

PETIT-FIGEAC 2020, a seductive, refined wine with a touch of modernity. Focussed on the expression of the fruit and the finesse of the tannins, a wine of pleasure, to be tasted and shared. The worthy reflection of the Great and older sibling!

CHATEAU-FIGEAC
PREMIER GRAND CRU CLASSÉ