



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, 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: 18th & 25th-26th-27th September 2019

Cabernets Francs: 4th 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:

1st 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...

CHÂTEAU
La Rose Figeac
POMEROL



CHÂTEAU
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

GRAND VIN DE BORDEAUX-PRODUIT DE FRANCE

13,5%vol.

CONTIENT SULFITES
ENTRAÎNE SULFITE
CONTIEN SOULFITES
BEVÁT SULFITEK
NECHODÍ SOULFITEK
ZAWIERA SIARCZYNIKI
INNEHÅLLER 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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La Rose Figeac

POMEROL
APPELLATION POMEROL CONTRÔLÉE

2019

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PRODUIT DE FRANCE - CONTIENT DES SULFITES

13,5%vol.

750 ml



VIN BIOLOGIQUE
De la Terre au Verre

