



Wijnfiche

Château La Tour Figeac – G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2021

Vinification

After a meticulous sorting, the grape are destemmed. The berries, without being crushed, are transferred by conveyer belts in tanks of small capacities. A soft extraction by punching down is practiced on all tanks. Maceration and fermentation last approximately one month. The wine is aging in barrels 50 % of them are new. Filtration and clarification are done if necessary.

Taste

The wines of Château La Tour Figeac are already and inspiring when drunk young due to their roundness and finesse, yet the incredible power of the structure and body suggests huge ageing potential. The complex bouquet is characterised by intense notes of black cherries and plums as well as red and black berries, and is complemented by underlying hints of violets. Notes of vanilla, coffee and spices – due to the ageing in new oak barrels – are already well integrated in the young wine in time these will add a light sweet spiciness.

Food pairing

Pigeon - ragout | Game - doe

General information

Type: Red wine

Grape varieties: Merlot (70%), Cabernet Franc (30%)

Viticulture: Sustainable/HVE

Storage (years): "> 10"

Serving temperature: 15-18° C

Taste profile: Smooth juicy

