

# Château la Tour Figeac

Grand Cru Classé de Saint-Émilion

Saint-Émilion Grand Cru

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## Château la Tour Figeac 2023

Grand Cru Classé de Saint-Émilion  
Saint-Émilion Grand Cru  
35 % Cabernet franc, 65 % Merlot

Alcohol content : 14%

## History of the property

Château la Tour Figeac was founded in 1879, when it was separated from Château Figeac. Since Roman times, the famous "Graves de Saint-Émilion", the privileged piece of land on which Château La Tour Figeac is located, has been devoted to winegrowing. This terroir, along with Saint-Émilion's medieval heritage, was listed as a World Heritage Site by UNESCO in 1999. The Rettenmaier family since 1973 In 1994, Otto Maximilian Rettenmaier arrived at Château La Tour Figeac, which belonged to his family based in Heilbronn, Germany, to set up a new management team. Fascinated by the country and the enormous potential of the terroir, he decided to take charge of the estate himself, and membership of the select group of Saint-Émilion Grands Crus Classés confirms both the exceptional quality of the Tour Figeac terroir and that of its wines.

## A few words about viticulture

The vineyard has been run in an ecological manner for almost 20 years, using organic and biodynamic farming methods. Not only do we use herbal teas, but also preparations such as 500 and 501, which contribute to a better balance of the plant in its ecosystem. Cereals are sown in the inter-rows during the off-season to nourish and strengthen the soil structure and thus limit erosion. Leaf thinning accompanied by cleaning (light green harvesting) allows the bunches to reach optimum ripeness while preserving the freshness of the fruit. The 2023 vintage is certified organic.

## A few words about the winemaking process

After careful sorting and de-stemming, the whole berries, without crushing, are transferred by conveyor belt to small-capacity vats. A gentle extraction by punching down the cap is carried out on all the vats to preserve the elegance of the tannins. Vatting lasts 4 weeks.

## Our barrel-ageing

The wines are then run off in batches into barrels for 15 months before being put back into vats for blending. Filtration and fining are carried out if necessary.



## Weather conditions

After a very dry winter, spring continued in the same vein, favouring a fine flowering season. As for summer, it got off to an early start in June 2023, which was the 2nd hottest June since 1900 (+2.6°C). But such dry, hot conditions, with no heatwave, are generally favourable to the development of the grapes, and prevent the early onset of disease. The Merlot and Cabernet Franc grapes are brought to perfect ripeness at harvest time.

Mr Otto Rettenmaier  
Operator

Mr Pierre Blois  
Director

Mr Julien Lavenue  
Wine and vine consultant

**Alcohol abuse is dangerous to your health, please consume in moderation**