

## CHÂTEAU FIGEAC 1er Grand Cru Classé B 2022



Art. Nr.: 1114122

Hersteller: Château Figeac, St. Emilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2022

Rebsorte: Cabernet Franc, Cabernet Sauvignon, Merlot

Reife: bis 2038

Kategorie: Rotwein

Süße: Trocken

### Bewertung:

Falstaff: 99

James Suckling: 99

Wine Enthusiast: 99

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

**Einzelflaschenpreis: € 472.50**

### Verkostnotiz

JAMES SUCKLING: "This is the earliest ever harvest for Figeac and the fruit is something else. Flowers such as violets. Blackberries. Currants. Cherry blossom. Full-bodied with lovely freshness and depth. Crunchy and juicy. Perfect al dente fruit. 35% merlot , 34% cabernet franc and 31% cabernet sauvignon."

ROBERT PARKER - THE WINE ADVOCATE: "A blend of 35% Merlot, 34% Cabernet Franc and 31% Cabernet Sauvignon, the 2022 Figeac is a brilliant wine with which to celebrate this property's elevation to Premier Grand Cru Classé "A" status. Wafting from the glass with aromas of raspberries and cassis mingled with notions of iris, forest floor, cigar wrapper and pencil lead, it's medium to full-bodied, pure and perfumed, with a deep and multidimensional core of fruit, bright acids and beautifully refined tannins. Serious yet civilized, it's the quintessential Figeac, testament to the late Thierry Manoncourt's vision to plant such a large proportion of Cabernet, and on drought-resistant rootstocks. Such is the inherent complexity of Figeac's terroirs that harvest took place sub-block by sub-block between September 1st and 25th. Congratulations are in order for the Manoncourt family, director Frédéric Faye, consulting winemaker Thomas Duclos and all their team." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Reife schwarze Pflaumen, dunkle Kirschen, Nuancen von Cassis und Tabak sind unterlegt, ein Hauch von kandierten Mandarinenzesten, zart nach Edelholz. Saftig, reife Kirschen, Schwarze Ribiseln, elegant, polierte, seine Tannine, finessenreicher Säurebogen, mineralisch-zitronig im Abgang, sehr gute Länge, saliner Nachhall, sicheres Entwicklungspotenzial." - Peter Moser