



CHATEAU - FIGEAC

 1^{ER} GRAND CRU CLASSÉ "A" 

2024



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2022 is the first vintage of Château-Figeac as a Premier Grand Cru Classé "A". It will leave a lasting mark on the history of the property. In September, as the announcement of this classification brought us all joy and pride, we harvested grapes of unexpectedly prodigious quality; this classification multiplied by tenfold our determination to craft it into a quintessential Figeac.

HORTENSE IDOINE MANONCOURT & BLANDINE DE BRIER MANONCOURT



1 - Château-Figeac, 1er Grand Cru Classé "A"	4
◆ A unique wine	5
◆ An exceptional terroir	7
◆ An emblematic estate of Saint-Emilion	8
2 - Precision and excellence: the new winery	10
◆ Entirely redesigned technical facilities	11
◆ Scientific innovation in service of wine	12
◆ A warm and welcoming place	14
◆ Precision and excellence	15
3 - Strong environmental commitments	16
◆ Environmental audits and certifications	17
4 - A story of men and women dedicated to Figeac	18
◆ The Thierry Manoncourt era	18
◆ A long and rich history	20
◆ A family and a team united around a unique ambition	22

1 - Château-Figeac, 1er Grand Cru Classé "A"

The recognition of an exceptional *cru*

The 1er Grand Cru Classé "A" designation represents the highest level of recognition of the excellent and unique terroir of Château-Figeac and its exceptional wines, vintage after vintage, which truly capture the essence of the land. A blind tasting of 15 vintages (2005-2019) by a panel of wine experts forms the foundation of this distinction.

It also rewards the estate's long-term vision and unwavering commitment to a strong identity. Over the past decade, the proprietors of Château-Figeac have dedicated themselves to gaining a deeper understanding of the property and its wines in order to unceasingly progress towards excellence. The values of innovation, originality, and authenticity instilled by Monsieur Thierry Manoncourt continue to inspire the team. Both viticultural and oenological practices have undoubtedly become more precise, allowing us to better reflect the incomparable richness of the Figeac terroir.

While this classification is a great honor, it is far from the end goal for the estate, but rather a step. For our family, for whom 2022 marks the 130th year at Château-Figeac, and for our team, it is an invitation to continue working as we always have. With calm determination and dynamism, we will continue to exceed expectations and ensure the future of the estate for generations to come. Finally, this classification renews our ties to the people of Saint-Emilion and Bordeaux as well as wine professionals and wine lovers worldwide, who are deeply attached to Château-Figeac.

It is a commitment to continue to forge the path of excellence.



A unique wine

Unique, elegant and distinctive, Château-Figeac is a quintessential fine Bordeaux. **It derives its character from the unique combination of an exceptional and complex terroir, with three Gunzian outcrops over clay subsoil, a patchwork of plots, several microclimates and a distinctive mix of grape varieties where Merlot (30%) is dominated by Cabernet Sauvignon and Cabernet Franc.**

Cabernet Sauvignon provides remarkable structure, bringing ageing potential, a mineral aspect (graphite) and notes of spice (Szechuan pepper), mint and blackcurrant. **Cabernet Franc** contributes cherry and floral notes (carnations, white blossom), elegance, highly refined tannins and characteristic freshness. The Cabernets sculpt the body, strengthening the grip from the mid-palate and rolling out a long, taut and vibrant backbone with very pure mineral notes on the finish, the whole perfectly enfolded in lush, satin tannins. **Merlot**, appealing in its youth, gives roundness and smoothness. The lightness of the soil is expressed in a highly subtle bouquet on notes of peony, infused fruit and graphite. The attack is clean, the texture silky, the complexity elegant.

These wines have exceptional ageing potential, revealing over time a distinctive bouquet of particular richness, always fresh and full of fruit, and enhanced among other delights by highly elegant notes of forest floor, subtly spiced cedarwood, truffle and liquorice. Of course, this does not make the wines any less fantastic in youth.

Figeac, the epitome of a great wine.





Blending: the moment of truth

Deciding the blend is one of the most exciting events of the year. It is the moment of truth, an intense conversation between Figeac's terroir and its people, lasting several weeks.

The team, led by Frédéric Faye, Romain Jean-Pierre, the technical director, and the cellar-master, tease out the blend from the combination of the estate's parcels in their infinite variety. With the new intra-parcel vat-room, the number of blending lots has expanded by over 40%.

Our mission is to take what Nature has provided and make the year's wine, without preconceptions about any particular parcel. We draw on our detailed knowledge of the terroir and the history of previous vintages and are guided by our immense respect for the Figeac style and its consistency over time. It is the Manoncourt family who ultimately approve the final blend.



Petit-Figeac, the second wine

In 1945, Château-Figeac was one of the first estates to produce a second wine, following Thierry Manoncourt's decision to make a selection for the grand vin. Château-Figeac's second wine was renamed **Petit-Figeac** from the 2012 vintage (it was previously called La Grange Neuve de Figeac). Produced entirely from Figeac plots, Petit-Figeac is harvested, vinified and bottled to the same exacting standards as Château-Figeac. The result of a specific selection when the blends are decided, it is an initiation into the Figeac style. Petit-Figeac is distributed in over 60 countries.

An exceptional terroir

The wine of Château-Figeac gets its highly distinctive character from a terroir that is unique in Bordeaux. The 41 hectares (101 acres) of vines that surround the château combine three gravel hills with different types of subsoil, a variety of micro-climates influenced by the rolling landscape and the stream which runs through the estate, and a mix of grape varieties in which Cabernet (Franc and Sauvignon) predominates over Merlot.

Thierry Manoncourt, a visionary agronomist and engineer, was the first to plant Cabernet Sauvignon in significant proportions on the Right Bank.

The gravel, in outcrops and hillocks, provides natural drainage, warms the soil in spring and ensures that the vines are perfectly exposed to the sun. Deep roots enable the vines to find their nutrients in the cool, blue clay subsoil.

Figeac has a **patchwork of parcels** which create the complexity and refinement of its wines. Although the oldest vines date back to 1921, their average age is 35 years. 35% of the vineyard has been replanted over the last decade, preserving its specific characteristics, after a detailed study of the soil, climate and vegetation.

The way in which the vineyard team lovingly tend each parcel, treating each of the **275,000 vines** as an individual, is inseparable from the precision of our wines. Their work— protecting the plants and moderating their growth— is essential to the quality of the wine. They are guided by constant questioning and a desire to innovate in order to ensure the quality and uniqueness of the wines.



Improving viticultural and winemaking practices; protecting, enhancing, and translating the strong identity of this place into the bottle; that is our daily mission. It is Figeac that guides us, not the other way around, and that requires humility."

— BLANDINE DE BRIER MANONCOURT



A unique estate in Saint-Émilion

- ◆ **Saint-Émilion Premier Grand Cru classé "A" since 2022** and Saint-Émilion Premier Grand Cru classé since 1955.
- ◆ **Owned by the Manoncourt family since 1892.**
- ◆ **A single block covering 54 hectares, all classified as 1er Grand Cru Classé "A".**
- ◆ **41 hectares of vines.**
- ◆ **3 Gunzian gravel outcrops** (altitude 39m, depth. approx. 7m) of flint and quartz on blue clay.
- ◆ **Unusual varietal mix in which Cabernet Sauvignon predominates:** Cabernet Sauvignon, Cabernet Franc and only 1/3 Merlot.
- ◆ **Average age of the vines: 35.** Oldest vines in production: Merlots planted in 1921.
- ◆ **275,000 vines**, each considered as an individual.
- ◆ **Average yield:** 40hl/ha.
- ◆ **Grapes harvested by hand;** sustainable viticulture; followed by traditional and intra-plot vinification using a gravity-feed process.
- ◆ **Maturing:** 100% in new French oak barrels, 15 to 18 months.
- ◆ **Second Wine :** PETIT-FIGEAC (formerly Grange Neuve de Figeac from 1945 to 2011).
- ◆ Approximately **120,000 bottles of Château-Figeac** per year, **40,000 for Petit-Figeac.**
- ◆ **An iconic label**, created in 1906 by Thierry Manoncourt's uncle.
- ◆ **Certifications and environmental commitments:**
 - Registered as a «Réserve de faune sauvage» (Wildlife Reserve) since 2013
 - Label HVE (Haute Valeur Environnementale) niveau 3 / HEV (High Environmental Value) level-3 label
 - ISO 14001 certification on an individual basis since 2021 (and as part of an association since 2015) acknowledging a continuous improvement policy aimed at reducing all the environmental impacts of the company (International Standard)
 - Carbon footprint assessment in progress
- ◆ **Sale of wines :** en primeur to Bordeaux *négociants* (trade professionals).



CHATEAU - FIGEAC

1^{er} GRAND CRU CLASSÉ "A"

2 - Precision and excellence: the new winery

Vast, efficient and understated, perfectly equipped and built to last, the new winery was completed in 2021. It reflects the fresh energy infused over the last decade by the Manoncourt family and the team at Château-Figeac, serving the estate's values and authenticity.

Adjoining the historical château, it is both an elegant architectural creation which respects the historical charm of its location and a cutting-edge technical facility worthy of this iconic Right Bank estate.

Exacting standards, a spirit of innovation, and a scientific approach flourish harmoniously alongside tradition and the finest materials. Here, winemakers have all they need to pursue even greater precision and to craft great Figeac wines which express the purity of a unique terroir. As a result, each new vintage can be approached with serenity and confidence. The estate has also added magnificent tasting and reception rooms, entirely in keeping with its reputation for hospitality.

Durability and timelessness come together in the architectural gesture of this project entrusted to the A3A architecture studio in Bordeaux, renowned for its expertise in wine cellars and historical buildings.





Entirely redesigned technical facilities

The new limestone winery follows the contours of the hill, **half-visible, half-concealed**, vast below ground but surprisingly discreet on the surface, where the historic château has pride of place. It comprises more than **5,000 m²**, with two levels underground. In keeping with the Manoncourt Family's long-standing human and technological engagement, it offers optimised working conditions, natural light and a welcoming environment. The project also boasts economic and environmental credentials. Preference for the construction work was given to local and regional contractors and the **energy-efficient** buildings are designed to meet High Environmental Quality (HQE) standards.

From the outset, the production facilities were seen as central to the project, which was then extended to embrace the estate's other needs, such as reception rooms and offices. In a departure from usual practice, the architectural design competition was organised by the process engineering consultancy. **Gravity-feed processes** are used for vinification and maturing, showing infinite respect for the wine. The harvest is brought in on the ground floor, where the vat-room is located; the steps of the vinification process gradually lead the wines ever deeper into the hillside, to their final destination in barrels for maturation.

Eight PEFC-certified French oak vats form a circle at the **heart of the vat-room** and are complemented by **40 truncated-cone stainless-steel vats** designed for plot and intra-plot vinifications. These 48 vats, all custom-made, help to achieve **a more nuanced terroir expression**: the flavour palette becomes ever purer and more precise and the wine gains complexity. The many control panels and other high-tech equipment are discreet and secure. In a reflection of the scientific mindset that guides the estate, a specific vat-room is set aside for research and development.

The **two large underground barrel rooms** are a haven of serenity in which to mature our wines. With their indirect natural lighting, they offer peace and quiet, thermal inertia and the absence of vibration. The earth which nourishes our vines also protects our wines.

The vinotheque, where old vintages are kept, is a tribute to Thierry Manoncourt and the exceptional terroir of Château-Figeac. **Two resolutely contemporary tasting rooms** are spacious and luminous, with a view of the cellars and vineyard. In the large Music Room with its grand piano and the adjoining Fireplace Room, Château-Figeac can receive its guests in **a warm atmosphere**, which is very important to the family. The emphasis is on **authenticity**, elegance, noble materials without ostentation, attention to detail and family heirlooms. Like its wines, Figeac has stood the test of time, with buildings perfectly integrated into its landscape of vineyards and nature. The investment of nearly €15 million is a sign of the Manoncourt Family's strong commitment long term thinking.



Scientific innovation in service of wine

Today, the Research and Development Manager (who is also in charge of environmental topics) is the catalyst of a questioning and innovative approach that embraces all activities and concerns the entire team, led by Frédéric Faye, an agronomist and Managing Director of Château-Figeac.

Since the arrival of the Manoncourt family in 1892, several agronomists and engineers have headed the estate, putting scientific questioning at the heart of their actions. Observing and understanding in order to evolve and adapt, the people at Figeac are constantly experimenting, transposing techniques, progress, innovating, collaborating with researchers and universities, always in pursuit of a wine true to itself. The spirit of innovation sometimes encourages us to return to age-old practices. One such is the use of withes (natural wicker ties) which has involved rediscovering and mastering the ancestral technique. Another is horse-drawn ploughing, which is more respectful of the soil and the vines.

“The new winery is the logical extension of all the precise work and improvements accomplished in the vineyard and winery during the last decade.”

– HORTENSE IDOINE MANONCOURT

A dynamic decade

- ◆ **Dedication and internal promotion.** Château-Figeac welcomes interns and encourages training, high-quality discussion and input from everyone, whatever their position or age. The result is a sense of pride and belonging as well as strong support of the Figeac mindset imparted by the Manoncourt family.
- ◆ Partnerships are regularly set up with **universities** and research institutions such as INRA, the French National Institute for Agricultural Research.
- ◆ **Intra-parcellaire selection.** Technical choices in the vineyard are made according to the specific characteristics of each parcel and sub-parcel, in pursuit of even greater precision. The exacting demands of Figeac require a tailored approach to each plot. One of France's first soil georesistivity maps was made here in 2009. Other analyses are also performed on a regular basis, using infra-red technology in particular.
- ◆ **275,000 individuals.** Each vine is seen as an individual which requires individual attention. This necessitates training for the vineyard workers who tend our 275,000 vines.
- ◆ **Restructuring.** 35% of the vineyard has been restructured in the last 10 years, renewing the parcels while preserving Figeac's distinctive character.
- ◆ **Massal selection.** The estate's most remarkable vinestocks, between 40 and 100 years of age, are studied and cloned in order to constitute a legacy plot which will ensure that the vineyard's genetic heritage and identity are preserved.
- ◆ A **comprehensive terroir study** was completed in 2018 by Dijon University.
- ◆ Harvest dates are meticulously calibrated according to the grapes' ripeness. The blend is a consideration from the start of picking.
- ◆ Technical facilities and equipment are regularly renewed to ensure more precise and efficient working practices in both the vineyard and the winery.
- ◆ A study of bats and vine pests is run in cooperation with the Chambers of Agriculture network.
- ◆ **An initiative to increase knowledge about how Figeac wines age**, in partnership with Bordeaux University, aims to describe the evolving aromas and flavours of the estate's highly distinctive and exceptionally long-lived older wines.
- ◆ **Greater precision** is sought in the vinification and maturing processes, through knowledge and skills enhancement encouraged by training and sharing and thanks to the new custom-fitted vat-room.
- ◆ Traditional tools and techniques retained by the estate are adapted to our requirements. Detailed **research** into microorganisms is conducted in partnership with Bordeaux and Dijon universities. Tests are performed on selected indigenous micro-organisms (yeasts and bacteria), based on a range of factors such as temperature, grape variety, etc.
- ◆ A study of **indigenous lactic bacteria** with unique fermentation potential is under way with the Bordeaux-based ISVV (Institut de la Vigne et du Vin).
- ◆ Figeac supports university research programmes and theses.
- ◆ **Precise and rigorous specifications** are imposed on all suppliers. For example, each barrel-maker has its own specifications for micro-oxygenation, preservation of aromatic richness of tannins.
- ◆ **Weather stations** and sensors are installed in the vineyard.
- ◆ **Environmental certifications** reflect our strong commitment to the environment: High Environmental Value level 3, ISO 14001, Partnerships with the Saint-Emilion wine council, carbon footprint assessment).
- ◆ **A new winery and cellars were completed in 2021.**
- ◆ **The "A" classification is a recognition of all of these accomplishments.**



A warm and welcoming place

Hospitality, a warm welcome, and the sharing of experiences are part of our DNA. In that spirit, we are members of wine industry associations, engage in discussion with winegrowers from all appellations, whether neighbours or further afar, and welcome them in order to share experiences or conduct research. Château-Figeac also has fruitful partnerships with universities and schools (sommelier schools, or the elite École Polytechnique, for example), researchers, associations, neighbouring estates and INRA. We are committed to playing an active part in promoting the culture of Bordeaux wine.

A tradition of welcoming visitors

Alongside the vast space dedicated to wine, welcoming visitors is also a key feature of the new development. Two spacious tasting rooms with magnificent views of the vineyard and the vat-room, two reception rooms in the wing of the château (one of which houses a restored 1930 Pleyel grand piano) and the presence of family heirlooms extend an invitation to enjoy each moment at Figeac as a precious and personal experience. Figeac is characterised by its hospitality. It is natural and warm, with an authentic "**family spirit**" shared by the whole team.

A global community of Figeac lovers

A vast community of Château-Figeac lovers has grown up over the years, from all over the world and from all backgrounds. We love to welcome them, to share their emotion and their passion, and are always happy to take the time to talk with them. Château-Figeac is sold in more than 100 countries worldwide (70% in Europe, 15% in North America, 13% in Asia), thanks to the indomitable energy of the Bordeaux wine merchants (*négociants*) to whom we sell our wine en primeur. The never-failing enthusiasm which greets our wine releases shows the strength of the Place de Bordeaux.

Over the years, the estate has built up invaluable relationships of trust with the brokers and *négociants* who now ensure that our wines are distributed in the best conditions on release, vintage after vintage, until they reach Château-Figeac lovers all over the world.



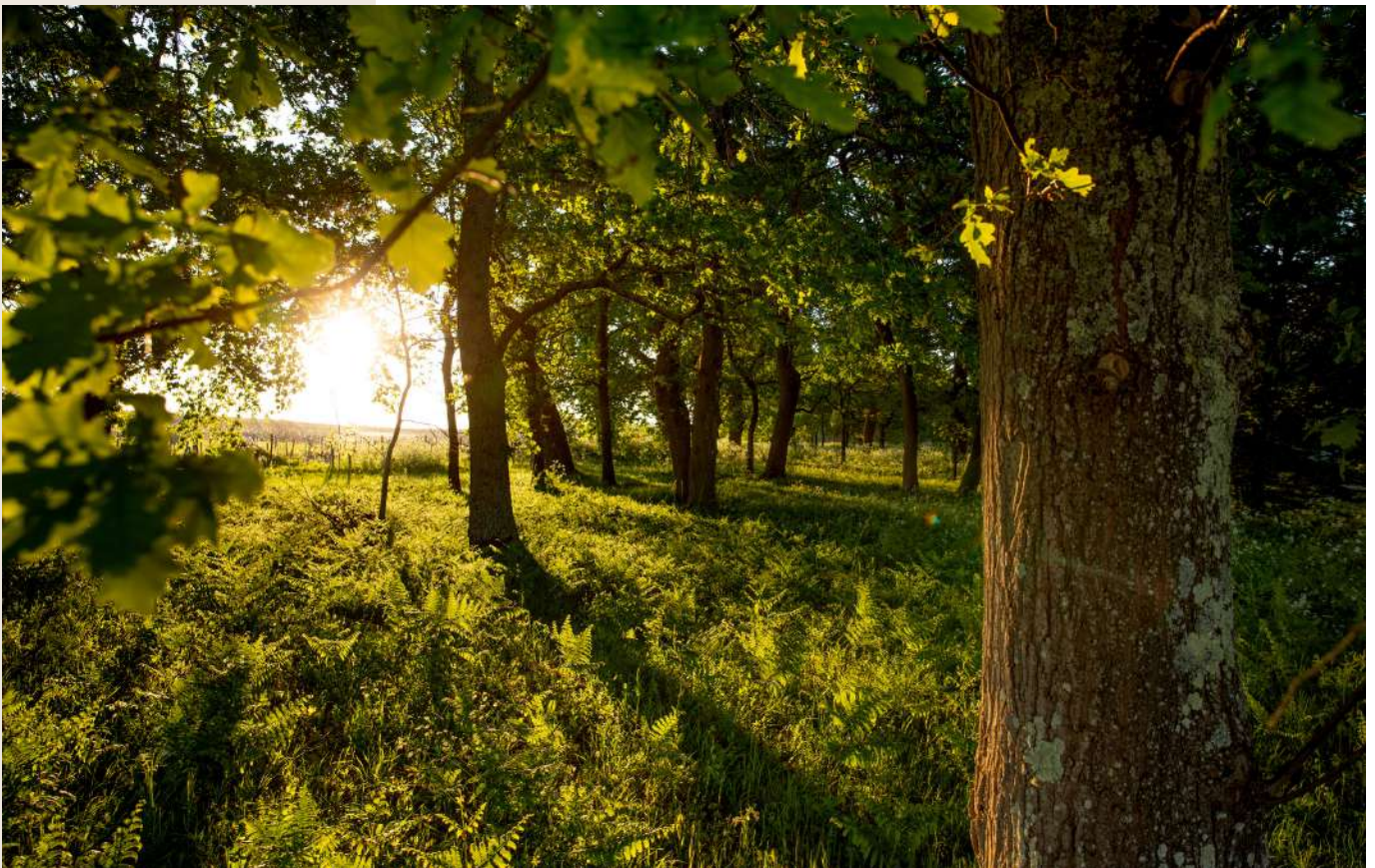
Precision and excellence

- ◆ **Winery and cellars inaugurated in 2021.**
- ◆ **Dimensions of the winery:** L = 90m, W = 43m, H = 17m.
- ◆ **Total surface area:** 5,000m² (barrel room, vinification room, offices, hospitality areas); 20% reduction in roof surface from former cellars.
- ◆ **Architects:** A3A in Bordeaux.
- ◆ **Choice of contemporary design** and harmonious integration into the Figeac landscape.
- ◆ **Sustainable design**, incorporating Figeac's environmental and social commitments (HVE, ISO 14001 etc.).
- ◆ **Use of many technologies to limit energy consumption** (electric meters, etc.).
- ◆ **Increased space dedicated to winemaking:** +300%.
- ◆ **Cold room** that can hold up to 20 tons of grapes.
- ◆ **Vinification facilities** : 48 vats for full plots and partial plots, including 32 stainless steel truncated-cone vats of 50 to 125 hl, 8 tailor-made French-oak wooden vats of 100 hl, and 8 mobile vats of 10 hl to 570 l for R&D.
- ◆ **Research & development:** Vinification room and laboratory dedicated to research and development.
- ◆ **275,000 vines**, each considered as an individual.
- ◆ **2 underground barrel rooms**
500 barrels, unstacked, in each hall. Peace and quiet, space, thermal inertia, absence of vibration.
- ◆ **2 underground levels** (to a depth of 12m) including storage and packaging areas, using the hillside to ensure discretion, security, incremental temperature and humidity control, and gravity-feed processes.
- ◆ **Cellar:** a tribute to Thierry Manoncourt in the vault that holds library vintages, including an 1893 Château Figeac.
- ◆ **Optimised working conditions** with every detail carefully designed to favour serenity, including abundant natural light, rest areas, acoustics and ergonomic workstations. Contemporary materials and design: stone, glass and wood integrated into the pure and elegant lines of the interior design.
- ◆ **At the Château:** Redesigned west wing of Château-Figeac including a catering kitchen, a large Music Room and a Fireplace Room to give guests a warm welcome, as well as the great courtyard with its green terrace.
- ◆ **New landscaped car park (40 parking spaces)**
- ◆ **2 tasting rooms**, airy and spacious, looking onto the winery and the vineyard.

3 – Renewing Historical Environmental Responsibility: Agroecology at Figeac

Château-Figeac estate is not limited to vineyards, but rather is a intertwined ecosystem. We are fully aware of the **agronomic and environmental value of the diversity** at the heart of the our vineyard. For many generations, the family has been committed to its protection and enrichment, convinced that the **sustainable production of great wines can only be achieved through a living, diverse, and enduring ecosystem.**

Although all 54 hectares of Château-Figeac are classified as 1er GCC "A", the Manoncourt family has always preserved the property's biodiversity and balance. As such, **25% of the property is intentionally not planted with vines** and is home to diverse and eclectic flora and fauna. These include woods with 70 species of trees, a pond, meadows and warrens, a vegetable garden, an orchard, and a park, not to mention 3 kilometers of centennial hedges and 1001 Bengal roses that are inseparable from the personality of Château-Figeac. They constitute a remarkable ensemble. Château-Figeac is the only property among the 1er GCC of Saint-Emilion to have preserved and developed such significant natural areas.





Interactions between the green spaces and the vineyards of Figeac are numerous and rich; we have carefully observed them over the last decade to improve our viticultural practices. Understanding the functioning of the Figeac terroir allows us to continuously improve, with humility and determination, our vision and practices.

The **agroecology** that we have been practicing for a long time is constantly evolving, always in service of the deep identity of this terroir and its wines. But it is **inseparable from our economic and social responsibilities.**

Over the last decade, we have developed an integrated and concrete environmental approach, encompassing all of our activities, from managing our natural environment to running our facilities, working the land, vine, and wine, and managing human resources.

Château-Figeac's 1er GCC "A" classification reinforces our commitment to this vision.

Environmental Audits and Certifications

We have adopted a proactive policy that includes regular audits, assessments, and certifications. For Château-Figeac, this is a way of formalizing a historical mindset and of responding to a need which is more pressing than ever.

- **Internal audits:** AFNOR audit, a complete review of the estate and its performance in terms of human resources management, water or effluent or energy management, vineyard protection, fertilisation, soil management, carbon balance, etc.
- **Environmental certifications:** international ISO 14001 certification in the EMS since 2015 and individually since 2021, nature reserve classification since 2013, HVE 3 label, carbon balance approach, etc.
- **Participation** in a large number of local and international **collective actions**, not to mention collaborations with universities, funding of theses, etc.

This policy is reflected in a multitude of actions and projects, in the winery, in the vineyard and at all levels of our business.



4 - A story of men and women dedicated to Figeac

Château-Figeac came into the Manoncourt family under somewhat unusual circumstances. Thierry Manoncourt's grandfather, André Villepigue, had a school friend by the name of Albert Macquin. One of the first graduates from the Institut National Agronomique (National Institute of Agronomy, INA), Macquin had developed vinestock grafting in the Bordeaux region as well as effective treatments for phylloxera.

When Château-Figeac was put up for sale in **1892**, Macquin mentioned it to his friend Villepigue, who acquired the property with his wife Henriette de Chèvremont. They entrusted the management of the estate to Macquin for ten years. Their son, Robert Villepigue, then took over and created the Château-Figeac label in **1906**. The estate subsequently passed into the hands of their daughter Adda Manoncourt and her husband, the parents of Thierry Manoncourt.

The Thierry Manoncourt "era"

Thierry Manoncourt, an agronomist and engineer from INA, took over Château-Figeac in 1947, at the age of 30. His first concern was not to grow vines but to understand the soil, especially the three gravel outcrops which form the heart of the Figeac terroir, bringing all his training as an agronomist to bear. He ploughed and nourished the earth, growing grass on it. He started to replant the vineyard in **1949**, working slowly so as not to overwhelm it with young plants, and took the time to rethink the mix of grape varieties. At each vintage from **1950**, he set aside two barrels of each variety in order to discern their individual characteristics. As a result, he decided to eliminate Malbec and expand the plantings of Cabernet Sauvignon to one-third of the vineyard, with another one-third of Cabernet Franc, thus limiting Merlot to one-third.

This predominance of Cabernet, absolutely unique in Saint-Émilion, remains one of the most distinctive features of Figeac.

Since the creation of st Emilion classification in **1954**, Figeac has been a 1st classified growth.



He married Marie-France Duboÿs de Labarre in **1956** and she immediately joined the Figeac cause at his side. In **1964**, he started bottling the wines exclusively at the Château. In **1970**, he took the decision to mature the whole of each Château-Figeac vintage in new barrels. He looked and listened, questioned, pored over the scientific literature and experimented, often proving to be a pioneer in both the vineyard and the winery. Others followed his innovations. In **1968**, following the practical application of an experiment conducted in the vineyards of Champagne, he was the only winegrower in Saint-Émilion authorised to produce a Premier Grand Cru classé in the vintage.

By **1970**, the Château-Figeac vineyard had been restored to 40 hectares (99 acres). In **1971-72**, Thierry Manoncourt, with his wife's support, built an ambitious new winery with underground cellars and stainless-steel vats (the third château in Bordeaux to introduce them, after Haut-Brion and Latour). He had glass doors fitted everywhere "so that everyone can see what's going on inside". In the late **1990s**, he had a remote-control system installed to control the temperature of each vat.

The excellence of Figeac wines became more widely recognised under Thierry and Marie-France Manoncourt's firm hand, the estate prospered, innovation continued and its reputation spread all over the world. It is one of Bordeaux's flagship estates, a standard-bearer for the Right Bank. President of the Jurade de Saint-Émilion for 23 years and one of the creators of the Union des Grands Crus, Thierry Manoncourt did much to promote the region. With Marie-France, he travelled the world accompanied by other winegrowers from both Right and Left banks, paving the way for future generations.

Thierry Manoncourt, who passed away in 2010, was a man of vision who not only left his mark on Figeac and Bordeaux but also ensured that the skills and values he instilled at Figeac for over half a century were passed on to the next generation.

With passion, Marie-France Manoncourt continues the work of Figeac with her children.

In 2022, the classification of the classified growths of St Emilion awarded Chateau-Figeac the rank of 1er Grand Cru Classé "A". This is a recognition of the work accomplished and the exceptional quality of its terroir and wines.

A long and rich history

*Figeac has existed since the earliest days of winegrowing in the Bordeaux region. In the **second century**, a Gallo-Roman villa belonging to the Figeacus family was located on the site of the present-day château.*

The name has remained unchanged ever since. Conquered by Publius Crassus in 56 BCE, Bordeaux (or Burdigala, as it was then) was one of the wealthiest, most opulent and most populous cities of Roman Gaul, a nodal point in a communications network linking Poitiers, Lyon, Dax and Spain. The first vines were planted around 50-60 BCE on the northern slopes of the Garonne river

From the Decazes to the Manoncourts

In the Middle Ages, what is now the Figeac estate was a large farm which became a seignior. In the 15th century, it was one of the five noble houses of Saint-Émilion. Its history bears the imprint of two great families and of strong characters like Raymond **Decazes**, who in 1586 rebuilt the château, destroyed in a fire during the Wars of Religion, in exchange for elevation to the nobility. Many Renaissance features remain, such as the pillars of the great courtyard, the tower and a cellar, as well as the elements of mullioned windows. Through the marriage of Marie Decazes in 1654, the Figeac estate became the property of the Carles, a highly influential family in the region. They played an active part in the beginnings of “modern” vinegrowing in the Libourne region and developed a clientele in Paris and northern Europe.

The most remarkable reminders of the late 18th-century golden age are the pillars of the great courtyard topped by fire-pot finials and a pediment whose waves evoke overseas exports of Figeac wines. After a troubled period in the first half of the 19th century, when the estate was broken up, the heart of the great Figeac estate was acquired in 1892 by André Villepigue and his wife Henriette de Chèvremont, ancestors of the Manoncourt family who are now the sole owners.



1892 – 2022

130 years of one family at Château-Figeac

1892 ACQUISITION

The ancestors of the Manoncourt family acquire the Château-Figeac estate. It marks the beginning of a passion.

1906 LABEL

Robert Villepigue, great-uncle of the current owners and then in charge of the estate, creates the famous Château-Figeac label.

1947 TRANSITION

Thierry Manoncourt, an agronomist, comes to Figeac “for a year” to help out his parents and ensure a smooth transition. He realises the vast potential of the terroir and introduces a number of striking innovations in viticulture and winemaking. With the 1945 vintage, Château-Figeac becomes one of the very first estates to select wines to make a higher-quality Grand Vin and a second wine, La Grange Neuve de Figeac, exclusively from Figeac parcels. Above all, Thierry Manoncourt is responsible for the unique mix of grape varieties which is the basis of the Figeac style.

1955 PREMIER GRAND CRU CLASSÉ

Château-Figeac is ranked as a Premier Grand Cru classé from the very first Saint-Émilion classification.

1956 MARRIAGE

Thierry Manoncourt marries Marie-France Duboÿs de Labarre. The estate prospers, acquiring new facilities, continuing to innovate and enhancing its worldwide reputation.

1964-1988 INFLUENCE

As President of the Jurade de Saint-Émilion, Thierry Manoncourt gives it fresh impetus and international fame. A devoted servant of the wine industry and the region, throughout his entire life he contributes to the progress and reputation of Bordeaux wines around the world.

1967 TRAVEL

Thierry Manoncourt is a member of the first delegation of Bordeaux winemakers to the United States. It is the first of countless trips to “sing the praises of Figeac”. He is one of the first Bordeaux winegrowers to go to Asia, visiting Japan, Singapore and Hong Kong, as well as Germany, the USA, Chile and Canada. Thierry Manoncourt creates the Union des Grands Crus with a few friends.

1971-1972 WINERY

Thierry Manoncourt gives Château-Figeac a new winery, an ambitious 2,500 m² facility including six large vaulted underground cellars and stainless-steel vats (the third estate in Bordeaux to use them).

1988 SUCCESSION

Éric d'Aramon is given responsibility for the estate with his wife Laure, Thierry and Marie-France Manoncourt's daughter.

1993 – 1995 ANNIVERSARIES

1993, the Manoncourt family's 100th vintage at Château-Figeac. 1995, Thierry Manoncourt's 50th vintage. Exceptional “collector” labels are created for the two vintages.

2010 PASSING



Thierry Manoncourt, fit, alert and good-humoured, dies on the eve of his 65th vintage. His wife Marie-France and his children take up his legacy and work.

2013 FRESH IMPETUS

The Manoncourt family appoint Frédéric Faye as managing director of Château-Figeac, supported by Jean-Valmy Nicolas as co-manager, giving the estate a fresh energy.

SECOND WINE The second wine of Château-Figeac is renamed Petit-Figeac from the 2012 vintage. Produced entirely from Figeac plots, it is harvested, vinified and bottled to the same exacting standards as Château-Figeac.

2015 ENVIRONNEMENT, CERTIFICATION

ISO 14001 certification, an international environmental standard, is obtained through membership of the Environmental Management System for Bordeaux wine. As well as recognising the Manoncourt family's efforts, it reflects a renewed commitment to preserve, enhance and pass on a natural heritage and a unique terroir.

The environmental initiatives are integrated into the daily life of the team.

2016 COMPETITION

Château-Figeac creates the “X-Wine Contest” with students from École Polytechnique, an annual blind-tasting competition in which students from leading French and international schools and universities compete before a panel of wine professionals.

2017 AUCTION

An exceptional auction at Christie's devoted entirely to Château-Figeac, including rare vintages, marks 125 years of ownership by the Manoncourt family. A jeroboom of 1949 sells for £8,225

2018 CERTIFICATION

The estate qualifies for the Level 3 HVE High Environmental Value label, renewed every year.

2019 PRIMEURS

Over 2,000 wine professionals from all over the world come to Château-Figeac during En Primeur Week.

2020 EXCELLENCE

The Figeac 2019 is acclaimed by critics as one of the three best Bordeaux wines, with an average score of 98.38/100 (source: Global Wine Score). In the ranking of the 100 most powerful brands in the fine wine market, Château-Figeac keeps its place in the top 50 for the third year running (source: Liv-ex Power 100 ranking).

2021 NEW WINERY

Château-Figeac inaugurates its new 5,000 m² facility (cellars, vat-room, offices, reception rooms), in constant pursuit of ever-greater precision. The new buildings are integrated into a discreet architectural whole which blends perfectly with its surroundings.

2022 1ER GRAND CRU CLASSÉ “A”

Château-Figeac becomes a 1er Grand Cru Classé “A” in the 2022 classification of the wines of Saint-Émilion. This eagerly anticipated distinction is a recognition of its exceptional character.

A family and a team united around a unique ambition



Marie-France Manoncourt

HONORARY CHAIR, CO-MANAGER

Married to Thierry Manoncourt in 1956, she became a passionate and active contributor at his side. She is actively involved in giving the estate new momentum and in the family's day-to-day presence, with Blandine and Hortense.



Hortense Idoine-Manoncourt

CHAIR OF THE BOARD, CO-MANAGER

An engineer who graduated from Angers School of Agriculture and ESG business school in Paris, she coordinates the estate's management.



Blandine de Brier-Manoncourt

GENERAL SECRETARY, CO-MANAGER

A graduate of the Institut d'Études Politiques in Bordeaux, she is particularly involved in Figeac's architectural and natural heritage, communication, legal protection and family representation. She is a member of the Jurade de Saint-Émilion.



Frédéric Faye

MANAGING DIRECTOR

An agricultural engineer who graduated from Bordeaux Sciences Agro, he arrived at Château-Figeac as an intern in 2002, becoming vineyard manager in 2008 and technical manager in 2010. As Managing Director of Château-Figeac since 2013, he is responsible for the estate's operational management.



Jean-Valmy Nicolas

CO-MANAGER

A graduate of HEC business school and a former consultant with McKinsey, he is from a family of winegrowers close to the Manoncourts and co-owner and co-manager of a family estate in Pomerol. He is also a private equity professional and a director of several French and European companies.

A cohesive team

The engineers, winemakers, craft workers or labourers – whether just starting out or more experienced – all have different skills and profiles but show remarkable cohesion and commitment alongside the Manoncourt family, which is deeply grateful to them. They are the guardians of an authentic Figeac culture.

CHATEAU-FIGEAC

 1^{ER} GRAND CRU CLASSÉ "A" 

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