

VINTAGE

2025



38%

Merlot

30%

Cabernet Franc

32%

Cabernet Sauvignon

PH - 3,64

HARVEST - 01/09 TO 19/09

ALCOHOL - 13%

**CHATEAU-FIGEAC**

1<sup>er</sup> GRAND CRU CLASSÉ "A"



**YIELD** - 25 hL/ha

**BUDBURST** - 20/03 TO 30/03

**FLOWERING** - 15/05 TO 01/06

**VERAISON** - 05/07 TO 20/07

## Vintage 2025

### The great Terroir over all

The nose is delicate and layered, revealing peony, white pepper, and fresh red fruit, underpinned by a subtle graphite minerality. The palate opens with a silky texture and finely grained tannins. The mid-palate is generous and enveloping, showcasing vibrant fruit purity, while the saline finish lingers with elegance, perfect balance, freshness and a precise expression of the terroir.

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The 2025 vintage is defined by exceptionally warm and dry conditions. Yet the outstanding terroir of Château Figeac—with its distinctive blue clay subsoils beneath gravel rises—played a crucial role in moderating water stress. These natural advantages were further enhanced by carefully tailored viticultural practices designed to preserve freshness throughout the growing season.

Budbreak occurred early, from March 20 for Merlot, while spring brought a single but significant episode in April (100 mm), providing a valuable water reserve. Flowering unfolded under ideal conditions, and véraison—slowed by heat and drought—benefited from well-timed July rainfall, allowing the fruit to reach full maturity.

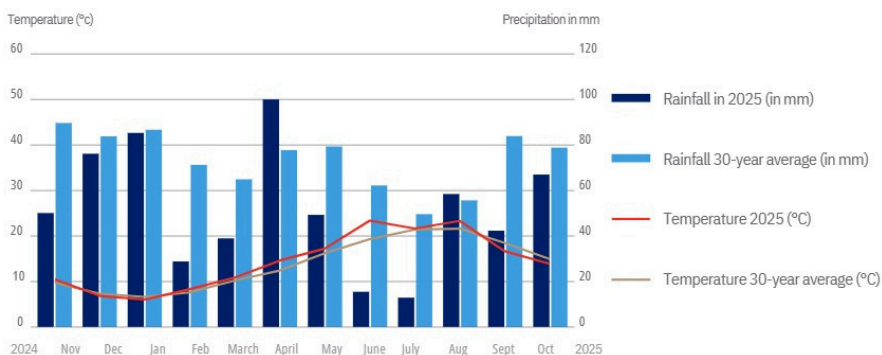
In August, temperatures climbed to extremes of 44°C, slowing vine metabolism and encouraging optimal phenolic ripening. The berries remained small and highly concentrated, with yields 20–30% below average, resulting in remarkable aromatic intensity and exceptionally refined tannins. Pronounced diurnal temperature variations of up to 20°C enhanced aromatic complexity, allowing the terroir to shine without the dominance of climatic power.

Harvesting, early and perfectly healthy, took place with precision from September 1st to September 19th. One of the fastest harvests in the estate's recent history, it reflects both the team's cohesion and its ability to adapt with precision.

An extended pre-fermentation cold maceration gently extracted vibrant aromatics, deep color, and silky tannins. Slow, carefully controlled fermentations produced wines of harmony and balance, with Cabernet varieties achieving optimal ripeness and notable finesse. Moderate acidity, combined with well-managed alcohol levels, brings freshness and structural elegance.

Château-Figeac 2025 is a wine of great refinement, beautifully expressing the excellence of its terroir and the precision of its craftsmanship.

## OMBROTHERMAL DIAGRAM 2025



**CHATEAU-FIGEAC**

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