

CH FIGEAC 2022

SAINT-EMILION

/ Per fles min. 12 flessen

Biowijn	Nee
Draaistop	Nee

Vinous – Neil Martin – 97-99/100

The 2022 Figeac was picked between 1-26 September with the pH of 3.7

and 14% alcohol. This wine combines both Left Bank and Right Bank traits

due to its blend (as usual), but this year leans more to the Right Bank despite a slightly lower contribution of Cabernet Sauvignon. It is very well

defined, fresh and shows lively black fruit, incense and nuanced Chinese

tea aromas. The palate is beautifully balanced with a lightly spiced entry, fine depth and with plenty of concentration counterbalanced by finesse toward the graphite-infused finish. Its saline aftertaste beckons you back for another sip. An appropriate way to start your tenure as a Grand Cru Classé "A".

Robert Parker's Wine Advocate – 98-100/100

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.

WIL JE GRAAG MEER WETEN?

Schrijf je nu in op onze nieuwsbrief om op de hoogte gehouden te worden van de laatste nieuwtjes.

E-mailadres*

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