

# Château Croix Figeac 2011

CSPC# 764027

750mlx12

14.0% alc./vol.

Grape Variety  
Appellation  
Website  
General Info

80% Merlot, 20% Cabernet Franc  
St. Emilion

Located on the limestone plateau near Figeac and Cheval Blanc, Chateau La Croix Figeac is an ancient estate in Saint Emilion. It was somewhat dismembered during its history, but was able to retain excellent plots, including Lamarzelle, adjacent to the prestigious Chateau Figeac.

It benefits from a soil quality, well-drained, sandy alluvium consists of gravel and clay and limestone layer retains heat. Through a takeover of operations at the end of 90 years by John Dutruilh, former ski champion, and his father, himself an experienced grower, and meticulous work of the vine by their teams, quality wines of this area has made great strides in recent years.

Although taken over by Jean Dutruilh (who was skiing champion before becoming a talented winemaker) and his father, that little thought has a high quality soil, near Figeac and Cheval Blanc. The style of wines Figeac Cross focuses on a search for balance and elegance. The thought never goes into power, but recent vintages show a clear progression in terms of depth and longer.

For the 2013 vintage, Château Croix Figeac changes name and labels and becomes Château Pierre 1<sup>er</sup> as a tribute to the owner Jean Dutruilh's father, Pierre Dutruilh:

This modern label will now adorn the bottles of the former Château Croix Figeac starting the **2013 vintage**.

The latest battle has been between the Saint Emilion First Growth, Chateau Figeac and two estates both owned by the Dutruilh family: Chateaux Croix Figeac and de Pavillon Croix Figeac. The Court of Appeal of Bordeaux decided on 30th November 2012 that Croix Figeac and de Pavillon Croix Figeac would have to drop their names after 6 years of litigation. Chateau Figeac's lawyer explained that the First Growth had initiated the proceedings in order to protect their brand as part of their marketing strategy. These two neighbouring small chateaux could, apparently, interfere with the prestige and international reputation of the First Growth. The two chateaux were once part of the ancient vineyards of the much larger Figeac of the 19th century, hence their use of the name Figeac. This ancestral use of the name was considered by the court to be deceptive to customers, misleading them into thinking that the two chateaux are connected to the Figeac of today in some way. The court considered that unwitting customers would think that these two chateaux could be thought to be the Second Wines of the First Growth and that this was misleading.

The Dutruilh's lawyer said:

*"My clients did not create the situation. When Dutruilh took over the property, these brands had incorporated the word Figeac for decades, openly and to all! And suddenly, by the caprice of a neighbour, years of effort and work creating wines known under these names has been challenged."*

*"There is a sense of injustice. This is a very violent shock, a terrible blow for them, as they obviously have never had any intention to be parasitic."*

The Dutruilhs have six months, under pain of penalty, to drop the names and to try to communicate to their customers that the contents of the bottle have not changed but bear a different name. A hard task on a small budget.

**Vineyards** The vineyard, south-facing vineyard has 35 years of middle age, whose performance is limited voluntarily. The vineyard consists of 80% Merlot and 20% Cabernet Franc.



<b>Vinification/ Maturation</b>	Twenty-one to twenty-five-day fermentation and maceration in temperature controlled wooden vats. Malolactic in vat or in barrels depending upon the vintage. Eighteen months aging in new oak barrels. Fining, no filtration.
<b>Tasting Notes</b>	Nice wine smoothly, ripe fruit, with fine tannins, a limited power, but excellent drinkability.
<b>Serve with</b>	Serve with rubbed grilled rack of lamb, Greek roasted lamb shanks, red wine braised winter vegetables.
<b>Cellaring</b>	Drink 2012-2022
<b>Scores/Awards</b>	<p><b>87 points</b> - James Molesworth, Wine Spectator - Web Only 2014</p> <p><b>87-90 points</b> - James Molesworth, Wine Spectator - Web Only 2012</p> <p><b>77 points</b> - Robert Parker, Wine Advocate #212 - April 2014 (no review)</p> <p><b>90-92 points</b> - Robert Parker, Wine Advocate #200 - April 2012</p> <p><b>84-86 points</b> - Neal Martin, Wine Journal - May 2012</p> <p><b>90-91 points</b> - James Suckling, JamesSuckling.com - April 2012</p> <p><b>87 points</b> - Jean Marc Quarin (score only)</p> <p><b>81 points</b> - Jeannie Cho Lee MW, asianpalate.com - April 2012</p>
<b>Reviews</b>	<p><i>"Direct, with plum coulis and crushed raspberry fruit, coated gently with a lightly singed vanilla note. A hint of red licorice emerges on the open finish. Drink now through 2016.</i></p> <p>- JM, Wine Spectator</p> <p><i>"This has forward plum and cherry notes with a veneer of licorice and mocha. A touch loose on the finish. Score range: 87-90"</i></p> <p>- JM, Wine Spectator</p> <p><i>"This terrific sleeper of the vintage displays rich, broad, savory black cherry and black currant fruit intermixed with sandy, loamy soil, licorice and spice box characteristics. Opulent, fleshy, seductive and hedonistic, it has near-term drinking potential, so enjoy it over the next decade."</i></p> <p>- RP, Wine Advocate</p> <p><i>"The La Croix Figeac has a sweet yet rather one-dimensional bouquet that speaks more of the winery than the vineyard. The palate is medium bodied with a sharp entry, a tannic middle and slight dry, attenuated saline finish. Tasted April 2012."</i></p> <p>- NM, Wine Journal</p> <p><i>"This is excellent with juicy fruit, chocolate and blackberries. Full and silky. Big surprise for the vintage."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"Focused blackberry fruit-filled wine with tannins that are awkward and obtrusive. What fruit there is, is masked by a wall of tannins which will need years to soften. Not a friendly approachable style but should be better balanced in 3-5 years. Tasted in: Bordeaux, France. Maturity: Young."</i></p> <p>- JCL, asianpalate.com</p>

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