

Château Figeac 2016

CSPC# 813879

750mlx6

14.0% alc./vol.

Grape Variety	38% Cabernet Sauvignon, 36% Merlot, 26% Cabernet Franc
Appellation	St. Emilion
Classification	Premier Grand Cru Classé
Website	http://www.chateau-figeac.com/index_en.php
General Info	<p>Figeac is a very ancient estate, going back at least as far as the 2nd century AD, during the Gallo-Roman period, when a certain Figeacus gave his name to a villa he built on this location. The site has been continually inhabited ever since then, as proved by vestiges: a water-supply system dating from the Gallo-Roman period, foundations of buildings from the Middle Ages with defensive walls, and the remains of a Renaissance chateau reflected in the present-day chateau's great door and tower. Figeac belonged to the same family for more than 500 years and was nearly 200 hectares by the late 18th century. Unfortunately, the estate was sold a number of times in the 19th century. Successive owners sold numerous plots, which explains the birth of various chateaux that appended the name Figeac to their own. However, Figeac continues to be the largest estate in the commune of Saint-Emilion, with 40 hectares of vines. The central part of the chateau, built in a very pure, classical architectural style, dates from the late 18th century.</p>
Winemakers	Frédéric Faye
Vintage	<p>2016 St. Emilion did not get off to a good start. Frankly, the initial part of the growing season started off wet, and cloudy. The massive amount of water in the vineyards and cooler temperatures set things back. Vignerons already knew 2016 Saint Emilion would be a late vintage. Bacchus must love Bordeaux because at the beginning of June, the rain stopped, the sun came out and the flowering took place during one of the few breaks in the rain. At least now, growers had a glimmer of hope. The quantity was going to be there, but would the quality come as well?</p> <p>The official start of summer changed everything. The rains were gone and sunny, warm summer days with the all-important shift to cold, nighttime temperatures arrived. Now, growers needed to decide how much, or even if they should deleaf. The vignerons that were careful not to remove too many leaves, for fear of too much sun made the right choice. Indian summer conditions continued. But as the summer wore on, the extreme dryness of the 2016 Saint Emilion vintage began to have an effect on the vineyards. Young vines shut down or died. The older vines were in danger of shutting down their growth cycle as well, to avoid starvation. But September 13 and September 14 brought about 44mm of rain, the perfect amount of moisture was delivered to the thirsty vines, and at the exact, opportune moment! The continued cold nighttime temperatures kept everything in check and growers were able to wait as long as they wished, for the grapes to achieve full maturity. Another shot of rainfall took place the night of September 30, or the morning of October 1, (depending on your point of view) and it was off to the races! The 2016 St. Emilion harvest conditions could not have been better. Some growers reported 125 days of hang time. Other produces reported spending 4 weeks picking their fruit. And why not as conditions were perfect with warm sunny weather and an extended growing season.</p>
Vineyards	<p>Figeac is owned by Thierry Manoncourt and is located in the north-west of the appellation with its vineyards adjoining those of Cheval Blanc. Its 40 hectares of vineyards (Cabernet Sauvignon 35%, Merlot 30%, Cabernet Franc 35%) lie on a deep, Médoc-like gravel topsoil ('Graves') over a flinty, iron-rich subsoil. with the vines averaging about 35 years of age and sitting at a density of 6000 vines/ha. Evidence for this selection of varieties comes not from mere opinion, but from the work of Thierry Manoncourt who, for many decades, would bottle some of the Figeac wines unblended so that he could assess how wines from different grape varieties and different portions of the vineyard matured in bottle.</p>



Harvest	The picking took place September 23 to October 20. The Grand Vin represents 60% of the harvest.
Vinification/ Maturation	Come harvest time the fruit is collected manually, pressed using hydraulic equipment, and vinified in the <i>chai</i> which includes both the original wooden and the new, stainless steel fermenters. The oak vats are open-topped, and the cap is submerged using a grid which pushes the floating matter below the surface of the wine. Aged 15 to 18 months 100% new barrels
Tasting Notes	This great wine displays a distinctive rich nose that has wonderful aromatic complexity. Figeac's traditional style with its rich plummy fruit offset by structured tannins suits this vintage. It is riper, sweeter and fuller than in the past. Polished, fresh and refined this is a stunning Figeac with gorgeous definition and an incredible finish.
Serve with	Chateau Figeac is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau Figeac is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta.
Production	8,333 cases made
Cellaring	Drink 2025-2065
Scores/Awards	<p>96 points - James Molesworth, Wine Spectator - March 2019</p> <p>95-98 points - James Molesworth, Wine Spectator - Web Only 2017</p> <p>97+ points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p>98-100 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>96 points - James Suckling, JamesSuckling.com - February 2019</p> <p>96-97 points - James Suckling, JamesSuckling.com - March 2017</p> <p>97-99 points - Roger Voss, Wine Enthusiast - April 2017</p> <p>18.5 points - Jancis Robinson, JancisRobinson.com - October 2018</p> <p>19 points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>98 points - Jane Anson, Decanter.com - April 2017</p> <p>99 points - Jeff Leve, thewinecellarinsider.com - May 2018</p> <p>99 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>96 points - Tim Atkin, MW - timatkin.com - April 2017</p> <p>18.5 points - Farr Vintner - February 2017</p> <p>95-98 points - Derek Smedley, MW - April 2017</p> <p>100 points - Neal Martin, Vinous - January 2019</p> <p>98+ points - Antonio Galloni, Vinous - January 2019</p> <p>94-97+ points - Antonio Galloni, Vinous - April 2017</p> <p>98+ points - Jeb Dunnuck MW - February 2019</p> <p>98-100 points - Jeb Dunnuck MW - April 2017</p>
Reviews	<p><i>"A gutsy, fully endowed wine, brimming with dark currant, warm fig and steeped blackberry notes, as well as waves of smoldering tobacco and warm gravel. Features a serious bass line, but everything works together, while flecks of savory and iron dart in and out. Best from 2025 through 2040. 8,333 cases made."</i> - JM, Wine Spectator</p> <p><i>"Tight and backward, with a wall of cocoa and loam out front, but the core of cassis and blackberry fruit is prodigious, and the mix of charcoal, tobacco and warm paving stone notes making up the finish cuts a seriously wide swath. This needs to be tamed by its élevage though. Score range: 95-98"</i> - JM, Wine Spectator</p> <p><i>"The 2016 Figeac is comprised of 38% Cabernet Sauvignon, 36% Merlot and 26% Cabernet Franc. Deep garnet-purple colored, the nose is a little broody and reticent at this very youthful stage, slowly unfolding to reveal profound plum preserves, crème de cassis, black raspberries and star anise with hints of moss-covered bark, truffles and tilled loam plus a waft of red currants and raspberry leaves sparks. Medium to full-bodied, the palate is practically quivering with energy, offering glimpses at tightly wound black fruit and mineral/ferrous layers, framed by very firm, ripe tannins and wonderful tension, finishing long with the spices coming through. This will need a good 7-8 years to come around and then should cellar for 40+ years. Very serious, beautifully poised and sophisticated personality this vintage."</i> <i>"There was a little more water stress in 2016 than in 2018," Frédéric Faye mentioned. "The cooler nights here</i></p>

Reviews *helped us to avoid too much water stress this year. We are not de-leafing a lot now—just on one side to expose the grapes to the morning sun, but we do not de-leaf on the afternoon sun side, where it can get very hot.” Figeac continues along its upward trajectory in terms of heights of greatness and consistency. Faye has adeptly managed to maintain the energy in the wines that is a signature of Figeac while revealing more layers, polishing the tannins and, ultimately, offering slightly more muscle to the fruit core. Once his considerable efforts in the vineyards really kick in and the new winery is completed, I am incredibly excited to see what the future holds for this historic, truly special place.”*

- LPB, Wine Advocate

“The 2016 Figeac is a blend of 36% Merlot, 26% Cabernet Franc and 38% Cabernet Sauvignon, picked from 23 September until 20 October at 49 hectoliters per hectare with 13.9% alcohol. The acidity is 3.67 pH, and it matured in 100% new oak (focused on five cooperages). This is a property that opened a new chapter in 2013, when Michel Rolland's services as a master blender have been called upon and engendered far greater harmony between the three grape varieties, now all singing from the same hymn sheet. It has a crisp blackberry nose, a little closed at first, opening nicely in the glass and offering raspberry coulis, pencil box and subtle mint aromas classic Figeac in many ways. The palate is extraordinarily well balanced with a fine lattice of tannin sculpted to perfection. There is a slight edginess to this Figeac that I adore, the Cabernets very expressive, more so than the 2015, with graphite infusing every pore of the black fruit. This Figeac has an outstanding structure and a saline finish that beckons you back for another sip. The 2015 Figeac was stunning and the 2016 no less. Tasted on four separate occasions, and in the end, only one (banded) score became inevitable.”

- NM, Wine Advocate

“This is a very linear and driven Figeac with smooth and fine tannins. Full-bodied, yet compact and reserved. Blackberry, chocolate and hazelnut flavors. Direct and structured. A blend of 38 per cent cabernet sauvignon, 36 per cent merlot, and 26 per cent cabernet franc. Better after 2024.”

- JS, JamesSuckling.com

“Splendid texture and finesse to this young Figeac with a pure silk texture. Full-bodied and ultra-fine. Lovely combination of fruit and freshness. The polish is gorgeous to this. Precision redefined. Pretty follow-up to the 2015.”

- JS, JamesSuckling.com

“This aromatic wine is magnificent in its balance and richness. With its high proportion of Cabernet Sauvignon (38%), it is so typical of this estate. The tannins are velvety while packing a firm punch. Dark and concentrated, it is a great wine for long-term aging. (RV)”

- RV, Wine Enthusiast

“Mid blueish crimson. Fresh and nicely composed (unforced) on the nose. Rather cool and backward. Definitely not forcing itself on you but the fruit (and yeast?) seem rather wild in a good way. Really very fine and characterful – rather than made to a recipe.”

- JR, JancisRobinson.com

“36% Merlot, 26% Cabernet Franc, 38% Cabernet Sauvignon. No pigeage, more like an infusion with gentle remontage. Lively and very Figeac. Just as it should be. Zesty and confident and of the place. Rich palate entry and then lovely freshness. Firm and glorious. Like an arrow. Very pure. Frédéric Faye and the Manoncourt family should be very proud. Classic. Racy and juicy and beautifully balanced. Long.”

- JR, JancisRobinson.com

“2016 keeps Figeac on the trajectory set out in recent vintages and is proof once again that power does not have to mean sacrificing precision and juiciness if it is done right. This is a great wine, with purity and focus from the balanced black fruit delivery. You don't feel anything drop through the palate - each element is held in suspension and it finishes strong with a mouthwatering flourish. 38% Cabernet Sauvignon, 36% Merlot and 26% Cabernet Franc aged in 100% new oak. 3.67pH. Drinking Window 2027 - 2050 “

- JA, Decanter.com

Reviews

"Knocking on the door of 100 Pts, this leaves you speechless. The wine offers mouth coating layers of silk and velvet drenched fruit. The wine combines, lift, opulence and length, with a finish that sticks with you for close to 60 seconds. This is a contender for wine of the vintage!"

- JL, thewinecellarinsider.com

"A great blend of density and supple, sensuous textures, velvety tannins and continuous waves of sweet, ripe, pure boysenberry, black cherry, licorice and chocolate. The fruit is very precise. The sweetness and purity is complimented by vibrant acidity and there is mouth-coating fruit that's fresh from start to finish. It's often easy for me to choose a favorite vintage between 2015 and 2016 but not here. This is sublime! From a blend of 38% Cabernet Sauvignon, 36% Merlot and 26% Cabernet Franc, the wine reached 14% alcohol with a pH of 3.67 and will be aged in 100% new French oak for 18 months. The picking took place September 23 to October 20. The Grand Vin represents 60% of the harvest."

- JL, thewinecellarinsider.com

"The percentage of Cabernet Sauvignon is much lower than it was in 2015 (43% then) but is still among the highest in St Emilion. It's a superb and beautifully judged Figeac from the new team, confirming its move back towards the appellation's top tier. Grassy, elegant and textured, with effortless concentration. 2024-36"

"- TA, timatkin.com

"One of the great names and terroirs of Saint Emilion whose wines exude class and sophistication rather than raw power. There have been some serious improvements here recently under winemaker Frédéric Faye. Michel Rolland has been brought in to consult - but not to change the unique Figeac style. Modern techniques such as vibrating sorting tables, destemming and an optical laser sorting line are being used, as well as 100% new oak barrels from 7 different coopers. As a consequence, the wines produced now seem a little riper and more polished than before but are still fine, pure and classic. Unusually for the right bank there is only 30% Merlot in the vineyard with 35% Cabernet Franc and - rare on the right bank - 35% Cabernet Sauvignon. Valmy Nicolas from La Conseillante has been brought in to sort out the commercial side. A sizeable part of production is relegated to the second label - Petit Figeac. 100,000 bottles of the 2016 Figeac will be made, with 38% Cabernet Sauvignon, 36% Merlot, and 26% Cabernet Franc. Deep colour with a brooding, spicy nose of blueberry, blackcurrant and wood smoke. The palate shows succulent black fruit on entry, with ripe, fine-grained tannins building a precise, focused structure as notes of graphite, cocoa, and vanilla build the complexity. There is seamless balance to this intense, yet ethereal offering from Figeac that explodes on the finish with juicy blackcurrants and smoky oak. The finish is minutes long, and hints at another great Figeac - a Chateau that has been on a real role of quality in the last few years."

- Farr Vintners

"The nose is sweet and rich the fruit on the palate concentrated with depth of flavour. Black fruits tend to dominate the mid palate supple and fleshy the tannins are fine and discreet but there is underlying freshness excellent balance and length of fruit. 2025-41"

- Derek Smedley MW

"The 2016 Figeac was bottled at the end of July 2018, since Frédéric Faye wanted to give the wine more time in barrel to develop more harmony. The stunning 24-carat bouquet rivets you to the spot with brilliant delineation and mineral-rich red fruit that articulates its terroir as well as any Right Bank you will find. The palate is medium-bodied with svelte tannin, perfect acidity, wonderfully integrated new oak and enormous depth toward the fresh, pencil-box- and cedar-infused finish. This is a classic Figeac, up there with the 1947 and 1949, both recently re-tasted and testifying to a wine that genuinely belongs among the elite Saint-Émilions. Faye believes it is the best Figeac he has ever made. He is correct. Drink 203-2060"

- NM, Vinous

"The 2016 Figeac is simply extraordinary. A wine of pure energy and vitality, the 2016 pulses with a real sense of drive. Lavender, mint, crème de cassis and cedar start to develop in the glass, but what is most remarkable about the 2016 is its total sense of harmony. There is natural tension, a sort of push and pull, between the wine's intense fruit and structural underpinnings that makes the 2016 a marvel to taste and contemplate. It was positively stunning in two separate tastings. Technical Director Frédéric Faye and his team made an epic Figeac in 2016"

- AG, Vinous

Reviews

“The 2016 Figeac has been super-impressive on both occasions I have tasted it so far. A big wine, the 2016 exudes depth and power. Even so, the forbidding tannins are almost shockingly buried by the sheer intensity and purity of the fruit. Graphite, savory herbs, smoke, menthol, licorice and smoke are some of the many accents that infuse the huge finish. As good as the 2016 is today, it is clearly for readers who can afford to be patient, as it will likely be many years before the wine is ready to drink. Technical Director Frédéric Faye, consulting winemaker Michel Rolland and the team have done a superb job with the 2016.”

- AG, Vinous

“Another brilliant wine from the genius of Frédéric Faye, the 2016 Château Figeac checks in as 38% Cabernet Sauvignon, 36% Merlot, and the rest Cabernet Franc that spent 19 months in new French oak. Roughly 75% of the production made it into the grand vin. This deeply colored beauty is a legendary wine in the making and offers ultra-pure aromas and flavors of crème de cassis, smoke tobacco, dried herbs, chocolate, truffle, and graphite. Showing more violets notes with time in the glass, it builds incrementally on the palate, with flawless balance as well as incredible elegance, no hard edges, and a finish that won't quit. Readers will have a blast comparing the 2016 and 2015 vintages over the coming 3-4 decades and this estate is firing on all cylinders. This will most likely merit a triple-digit rating in 7-8 years and keep for 4 decades or more. 98+ points”

- Jeb Dunnuck

“The 2016 Figeac is another legendary Figeac in the making and it's certainly in the same realm as the otherworldly 2015. A blend of 38% Cabernet Sauvignon, 36% Merlot, and the balance Cabernet Franc, it has an ultra-classic profile with cassis, blackcurrant, violets, and tobacco. Deep, incredibly concentrated, layered, and seamless, with building tannin and a huge finish, it's going to need to be forgotten for a decade but will unquestionably be a monumental wine. Drink 2025-2055”

- Jeb Dunnuck
