

# CHÂTEAU YON-FIGEAC



## CHÂTEAU YON-FIGEAC

SAINT-ÉMILION GRAND CRU CLASSÉ

### 2013

Fine sunny days from July to September made up for the delay in ripening due to a very wet summer in 2013.



**Owner:** Mr Alain Château.

**Consultant oenologist:** Mr Christophe Ollivier.

### THE VINEYARD

**Area:** 24.23 hectares.

**Soil:** Sandy clay over iron-rich hardpan

**Average age of the vines:** 33 years.

**Planting density:** 5,500 to 6,600 vines per hectare.

### THE VINTAGE

**Label and certification:** *Agriculture raisonnée* (responsible farming) ISO 14 001.

**Grape harvest:** Hand picking, from 1 to 9 October.

**Yield:** 22.56 hl/ha

**Vinification:** In temperature-controlled stainless steel tanks, traditional vinification methods.

**Ageing:** Barrels.

**Blend:** 80% Merlot, 15% Cabernet Franc, 5% Petit Verdot.

**Tasting notes:** A well-managed harvest made for a balanced, fruity wine. The wine has a good colour. The mouth is sweet and the finish free of any aggressivity. An elegant wine that can be soon be enjoyed, although it will continue to develop favourably for 5 to 8 years.

**Ageing Potential:** 18 to 25 years.

**Alcohol content:** 13°.

**Production:** 39,932 bottles.

### SCORES/MEDALS

90 pts, Decanter 2016.

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SAINT-ÉMILION GRAND CRU CLASSÉ

### 2014

September was exceptionally hot and dry, making up for a dull spring and early summer. The harvest was delayed to make the most of this godsend. The grapes came out beautifully balanced.



**Owner:** Mr Alain Château.

**Consultant oenologist:** Mr Christophe Ollivier.

### THE VINEYARD

**Area:** 24.23 hectares.

**Soil:** Sandy clay over iron-rich hardpan

**Average age of the vines:** 34 years.

**Planting density:** 5,500 to 6,600 vines per hectare.

### THE VINTAGE

**Label and certification:** *Agriculture raisonnée* (responsible farming) ISO 14 001.

**Grape harvest:** Hand picking, from 1 to 10 October.

**Yield:** 42.45 hl/ha

**Vinification:** In temperature-controlled stainless steel tanks, traditional vinification methods.

**Ageing:** 12 months in barrels.

**Blend:** 80% Merlot, 15% Cabernet Franc, 5% Petit Verdot.

**Tasting notes:** This wine is dominated by fruity aromas, combined with smoky and toasted notes. It is quite mouth-filling and concentrated. There are tannins present that take a few years to fade.

**Ageing Potential:** 25 to 30 years.

**Alcohol content:** 13.5°.

**Production:** 56,883 bottles.

### SCORES/MEDALS

**92 pts**, Antonio Galloni.

**16/20**, Le Figaro.

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### 2015

The weather conditions in spring and early summer were ideal. The late summer rains (close to the thirty-year average) were enough to avoid too much water stress. This is a powerful wine with aromas characteristic of the very good Merlot vintages (sloe and cherry are perceptible).



**Owner:** Mr Alain Château.

**Consultant oenologist:** Mr Christophe Ollivier.

### THE VINEYARD

**Area:** 24.23 hectares.

**Soil:** Sandy clay over iron-rich hardpan

**Average age of the vines:** 30 years.

**Planting density:** 5,500 to 6,600 vines per hectare.

### THE VINTAGE

**Label and certification:** *Agriculture raisonnée* (responsible farming) ISO 14 001.

**Grape harvest:** Hand picking, from 17 September to 5 October.

**Yield:** 48.45 hl/ha

**Vinification:** In temperature-controlled stainless steel tanks, 25-day vatting time, traditional vinification methods.

**Ageing:** 12 months in new barrels (35%) and in one- season (or more) barrels.

**Blend:** 80% Merlot, 15% Cabernet Franc, 5% Petit Verdot.

**Tasting notes:** A deep robe with shades of ruby and purple, and a fine, bright meniscus. The nose is generous, open, revealing well-matured grapes and hints of stone fruits. In the mouth, this wine reveals a fine balance between aromatic freshness and alcohol. A well-rounded woodiness adds to the wine's complexity. The finish is long and will become more refined over time.

**Ageing potential:** 30 to 35 years.

**Alcohol content:** 14.5°.

**Production:** 65,537 bottles.

### SCORES/MEDALS

**92/95 pts**, Antoni Gallioni, Vinous April 2016.

**90 pts**, Markus del Monego.

**16.5/20**, Jancis Robinson & Richard Hemming.

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## CHÂTEAU YON-FIGEAC

SAINT-ÉMILION GRAND CRU CLASSÉ

### 2016

After a concerning spring, in the end the weather was warm and dry until the grape harvest, with the result that this turned out to be one of the best Bordeaux vintages. The wine is highly scented and coloured.



**Owner:** Mr Alain Château.

**Consultant oenologist:** Mr Christophe Ollivier.

### THE VINEYARD

**Area:** 24.23 hectares.

**Soil:** Sandy clay over iron-rich hardpan

**Average age of the vines:** 31 years.

**Planting density:** 5,500 to 6,600 vines per hectare.

### THE VINTAGE

**Label and certification:** ISI 14001, member of the leading environmental management association for Bordeaux winegrowers since 2013, and HVE-certified (level 3) since the 2016 vintage.

**Grape harvest:** Hand picking, from 30 September to 18 October.

**Yield:** 49.27 hl/ha

**Vinification:** In temperature-controlled stainless steel tanks, traditional vinification methods.

**Ageing:** New barrels and in one-season (or more) barrels.

**Blend:** 82% Merlot, 12% Cabernet Franc, 6% Petit Verdot.

**Tasting notes:** A very deep, dark ruby robe. On the nose, the impression is one of potency, with a slight peatiness. In the mouth, this wine reveals a remarkable substance due to a fine concentration and the freshness of the grapes. Notes of spices and small red fruits. The finish is long and beautifully complex.

**Ageing potential:** 35 to 40 years.

**Alcohol content:** 14.5°.

**Production:** 81,872 bottles.

### SCORES/MEDALS

**16+ pts**, Jancis Robinson.

**90 pts**, Yves Beck.

**92 pts**, Antonio Galloni.

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### 2017

A dry summer brought the grapes gently to maturity. Nevertheless, the severe spring frosts will remain the most memorable climate event of this year. Temperatures picked up in May, but July and August remained relatively cool.



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**Consultant oenologist:** Mr Christophe Ollivier.

### THE VINEYARD

**Area:** 24.23 hectares.

**Soil:** Sandy clay over iron-rich hardpan

**Average age of the vines:** 31 years.

**Planting density:** 5,500 to 6,600 vines per hectare.

### THE VINTAGE

**Label and certification:** ISI 14001, member of the leading environmental management association for Bordeaux winegrowers since 2013, and HVE-certified (level 3) since the 2016 vintage.

**Grape harvest:** Hand picking, from 18 September to 2 October.

**Yield:** 17.91 hl/ha

**Vinification:** In temperature-controlled stainless steel tanks, traditional vinification methods.

**Ageing:** New barrels and in one-season (or more) barrels.

**Blend:** 87% Merlot, 7% Cabernet Franc, 6% Petit Verdot.

**Tasting notes:** The wine expresses a very delicate aromatic profile. The mouth is dense and full of flavour. The finish is lively and quite long.

**Ageing potential:** 20 to 25 years.

**Alcohol content:** 13.5°.

**Production:** 17,550 bottles.

### SCORES/MEDALS

**90 pts**, Antonio Galloni.

**90-92 pts**, Wine Enthusiast.

**16.5**, Jancis Robinson.

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## CHÂTEAU YON-FIGEAC

SAINT-ÉMILION GRAND CRU CLASSÉ

### 2018

The summer and the late season especially were hot and relatively dry until October. Although the season got off to a worrying start, with an outbreak of mildew in particular that needed constant attention to bring it under control, 2018 is clearly one of the very good Bordeaux vintages.



**Owner:** Mr Alain Château.

**Consultant oenologist:** Mr Christophe Ollivier.

### THE VINEYARD

**Area:** 24.23 hectares.

**Soil:** Sandy clay over iron-rich hardpan

**Average age of the vines:** 32 years.

**Planting density:** 5,500 to 6,600 vines per hectare.

### THE VINTAGE

**Label and certification:** ISI 14001, member of the leading environmental management association for Bordeaux winegrowers since 2013, and HVE-certified (level 3) since the 2016 vintage.

**Grape harvest:** Hand picking, from 19 September to 4 October.

**Yield:** 31.36 hl/ha

**Vinification:** In temperature-controlled stainless steel tanks, traditional vinification methods.

**Ageing:** New barrels and in one-season (or more) barrels.

**Blend:** 88% Merlot, 6% Cabernet Franc, 6% Petit Verdot.

**Tasting notes:** The nose is expressive and complex (aromas of menthol and blackberries). The mouth is dense, quite compact and powerful. As it develops in the bottle, the bouquet characteristic of the great red wines can be expected to appear.

**Ageing potential:** 30 to 40 years.

**Alcohol content:** 14.5°.

**Production:** 68,673 bottles.

### SCORES/MEDALS

**90-92 pts**, Neal Martin.

**16/20 - 90/100**, Jean Marc Quarin.

**92 pts**, Markus del Monego.

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### 2019

July and August were perfect with dry and rainy periods alternating just as they should, after a damp start to the season.



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**Consultant oenologist:** Mr Christophe Ollivier.

### THE VINEYARD

**Area:** 24.23 hectares.

**Soil:** Sandy clay over iron-rich hardpan

**Average age of the vines:** 33 years.

**Planting density:** 5,500 to 6,600 vines per hectare.

### THE VINTAGE

**Label and certification:** *Agriculture raisonnée* (responsible farming) ISO 14 001.

**Grape harvest:** Hand picking, from 18 September to 4 October.

**Yield:** 42.19 hl/ha

**Vinification:** In temperature-controlled stainless steel tanks, traditional vinification methods.

**Ageing:** New barrels and in one-season (or more) barrels.

**Blend:** 83% Merlot, 9% Cabernet Franc, 8% Petit Verdot.

**Tasting notes:** This deep ruby red wine reveals a particularly complex nose. Powerful and fresh at the same time, the perfect expression of its terroir. The mouth is continuous and succulent. The excellent quality of this vintage's tannins comes through in the finish.

**Ageing potential:** 30 to 35 years.

**Alcohol content:** 14.5°.

**Production:** 79,536 bottles.

### SCORES/MEDALS

**93-94**, Bernard Burtschy - Le Figaro.

**93**, Marcus del Monego.

**91-92**, Terre de Vins.

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