



LES ROCHES DE YON-FIGEAC

SAINT-ÉMILION GRAND CRU

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: 21.67 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: Barrels and tuns.

Blend: 90% Merlot, 10% Cabernet Franc

Tasting notes: This wine has a pomegranate robe, moderately intense, slightly orangey around the edges, with a fine, limpid brilliance. The mouth is succulent, full-bodied, with notes of red fruits and a mellow woodiness. The attack is fresh and delicate, and the wine gains in fullness mid-mouth, with average length.

Ageing potential: 10 to 12 years.

Alcohol content: 13.5°.

Production: 26,026 bottles.



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2015

2015 counts among the great vintages of the last few years. 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.



Owner: Mr Alain Château.

Consultant oenologist: Mr Christophe Ollivier.

THE VINEYARD

Area: 21.67 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, traditional vinification methods.

Ageing: Barrels and tuns.

Blend: 90% Merlot, 10% Cabernet Franc

Tasting notes: Its robe has moderately intense ruby notes with a fine brilliance. The nose is spicy, aromatic and complex. Fine woody and stone fruit notes emerge when the wine is aerated. The attack is fresh and soft. The structure is supple and nicely balanced. Notes of cherry, spices and pepper dominate in the mouth, and the finish is refined and elegant.

Ageing potential: 10 to 12 years.

Alcohol content: 14°.

Production: 48,152 bottles.

SCORES/MEDAL

Gold, Elle à Table competition, 2018.

CHÂTEAU YON-FIGEAC



LES ROCHES DE YON-FIGEAC

SAINT-ÉMILION GRAND CRU

2016

After a concerning spring, in the end the weather was warm and dry until the grape harvest, finally resulting in 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: 20.78 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: Barrels and tuns.

Blend: 90% Merlot, 10% Cabernet Franc

Tasting notes: The wine is deeply coloured. It boasts an expressive nose combined with a pleasant, mellow mouth, which makes for wine that can easily be enjoyed in its youth. In addition, its development in the bottle will no doubt see it gain extra complexity.

Ageing potential: 10 to 12 years.

Alcohol content: 14°.

Production: 40,480 bottles.

SCORES/MEDAL

Bettane et Desseuve 2019.

Gold, Prix Plaisir.

Argent, Féminalises competition 2019.

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EXCESS CONSUMPTION OF ALCOHOL IS HARMFUL TO HEALTH. DRINK IN MODERATION.



CHÂTEAU YON-FIGEAC



LES ROCHES DE YON-FIGEAC

SAINT-ÉMILION GRAND CRU

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.



Owner: Mr Alain Château.

Consultant oenologist: Mr Christophe Ollivier.

THE VINEYARD

Area: 23.22 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: Barrels and tuns.

Blend: 90% Merlot, 10% Cabernet Franc

Tasting notes: The colour is bright. The nose is marked by fresh nuances of blackcurrant and mint. The mouth is quite round and the finish will soften as the wine ages in the bottle.

Ageing potential: About 10 years.

Alcohol content: 13°.

Production: 26,029 bottles.

SCORES/MEDAL

Gold, Concours Mondial de Bruxelles 2020.

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CHÂTEAU YON-FIGEAC



LES ROCHES DE YON-FIGEAC SAINT-ÉMILION GRAND CRU

2018

The summer and the late season especially were hot and relatively dry until October. The grape harvest, which takes place at the beginning of October benefited from this pleasant weather. 2018 is clearly one of the very good Bordeaux vintages.



Owner: Mr Alain Château.

Consultant oenologist: Mr Christophe Ollivier.

THE VINEYARD

Area: 23.22 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: Barrels and tuns.

Blend: 90% Merlot, 10% Cabernet Franc

Tasting notes: More immediately approachable than the Château Yon-Figeac 2018, this wine also benefited from this year's very pleasant climate. It is a fresh, complex wine. The mouth is pleasingly flavoursome.

Ageing potential: 10 to 13 years.

Alcohol content: 14°.

Production: 25,887 bottles.

SCORES/MEDAL

Gold, Féminalises 2021.

Gold, Concours Mondial de Bruxelles 2021.

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LES ROCHES DE YON SAINT-ÉMILION GRAND CRU

2019

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



Owner: Mr Alain Château.

Consultant oenologist: Mr Christophe Ollivier.

THE VINEYARD

Area: 22.45 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 18 September to 4 October.

Yield: 44.39 hl/ha

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

Ageing: Barrels and tuns.

Blend: 90% Merlot, 10% Cabernet Franc

Tasting notes: The colour is bright and vibrant. The nose is mentholated and pleasantly refreshing. The mouth, after a vivid attack, evolves into a pleasant texture. A wine that gains from not being drunk too warm.

Ageing potential: 10 to 12 years.

Alcohol content: 14°.

Production: 31,810 bottles.

SCORES/MEDAL

Gold, Lyon competition 2021.