

Primeurs 2024

| MÉDIA                   | JOURNALISTE                          | SCORE | NOTE MOYENNE |
|-------------------------|--------------------------------------|-------|--------------|
| RVI                     | V. Kauffmann                         | 98    | 98           |
| Beckustator             | Yves Beck                            | 97-99 | 98           |
| Inside Bordeaux         | Jane Anson                           | 95    | 95           |
| Jeb Dunnuck             | Jeb Dunnuck                          | 95-97 | 96           |
| Vinum                   | Adrian Van Velsen                    | 98    | 98           |
| Les Echos               | Bernard Burtschy                     | 95-96 | 95,5         |
| The Wine Cellar Insider | Jeff Leve                            | 97-99 | 98           |
| Vert de vin             | Jonathan Choukroun<br>Chicheportiche | 97-98 | 97,5         |
| The Wine Independent    | Lisa Perrotti-Brown                  | 96-98 | 97           |
| Alexandre MA            | Alexandre MA                         | 95-96 | 97           |
| James Suckling          | James Suckling                       | 94-95 | 94,5         |
| Le Figaro               | Ella Lister                          | 95-97 | 96           |
| The Wine advocate       | William Kelley                       | 93-95 | 94           |
| Vinous                  | Neal Martin                          | 93-95 | 94           |
| Vinous                  | Antonio Galloni                      | 93-96 | 94,5         |
| Decanter                | Georgie Hindle                       | 96    | 96           |

# CHATEAU - FIGEAC

1<sup>ER</sup> GRAND CRU CLASSÉ "A"

## Primeurs 2024

RVI  
Vladimir  
Kauffmann

98

Un vin très pur, élégant, frais, floral, un vin d'émotion avec une jolie finale légèrement épicée. D'abord un Figeac, ensuite un 2024.



Jeb Dunnuck

95-97

Based on 33% Merlot, 28% Cabernet Franc, and 39% Cabernet Sauvignon, the 2024 Château Figeac reveals a classic Figeac nose of ripe blue fruits, sappy tobacco, flowers, and graphite. Medium to full-bodied, it has a fabulous, seamless mouthfeel, ultra-fine tannins, beautiful balance, and a great finish. To have this level of quality in a vintage like 2024 is mind-blowing, and this is one of the top handful of wines in the vintage.



Beckustator  
Yves Beck

97-99

Millésime de challenge. Peaux très fines et pépins noirs, donc une belle maturité grâce à un cycle végétatif long. Beaucoup de fraîcheur, de fruit dans ce bouquet axé sur la précision et l'éclat. Ce dernier point ne fait que sublimer le bouquet ; il est invitant, dense, frais et fruité. Agréables notes de baies rouges (framboises, fraises), de pivoines, un peu de végétal mûr respectivement de la menthe poivrée et une touche épicée. En bouche, la touche friande de l'attaque confère une texture subtilement gourmande qui précède des tannins puissants, précis, légèrement serrés. Ils sont garants de fraîcheur, de structure et de sapidité. Communément avec la structure acide, ils assurent tempérament, vivacité et persistance. Un Figeac qui se construit progressivement, mais qui affiche sa grandeur d'entrée, sans l'ombre d'un doute, tant il est pertinent et défini. Quand la finesse et les scintillements peuvent être conjugués avec puissance et profondeur, la notion de cru d'exception est évidente. Un vin dense, vigoureux, linéaire, salivant et persistant. Je pense qu'il y a autant de qualificatifs que de points positifs, donc un TGV qui n'ira pas forcément vite, mais loin !





Vivid plum and ruby colour, clear ripe raspberry and damson fruits, sappy quality, fine tannins. The Cabernet Franc slowly unfurls its floral waves, violets and iris, with white flowers, savoury black fruits, good energy and length. Figeac has shown over and over again that it can deliver wines that succeed and delight in many different kinds of vintage conditions, and it is an estate to have confidence in. 31hl/ha yield, 100% new oak, 8% press, 3.66pH. 31hl/ha yield. They deleafed on both sides for the first time since technical director Romain Jean-Pierre arrived 13 years ago. Harvest September 20 to October 5.

**Inside Bordeaux**  
Jane Anson

**95**



**Alexandre MA**

**95-96**

Faced with the challenges of uneven ripeness and elevated acidity, Château-Figeac implemented two key adjustments in 2024. First, leaf-thinning was performed on both sides of the canopy in late August to support optimal phenolic ripening in the final stretch. Then, after harvest, a dual layer of sorting was applied, combining Tri densimétrique and optical selection. This rigorous approach brought yields even lower than expected: from an average of 26hl/ha at harvest to just 21hl/ha after sorting. On tasting, the acidity is indeed more pronounced this year, but the aromas are delightfully expressive. Delicate peony and violet notes bloom gently, lending the wine an airy, ethereal quality. While the body is less concentrated than previous vintages, the fine, silky tannin threads remain clearly defined, tracing a slender and graceful silhouette. In 2024, Château-Figeac feels light-footed, fresh, and youthful – full of energy and natural charm.



Deep dark ruby, opaque core, purple reflections, delicate rim brightening. Delicate hints of clove, ripe heart cherry, a hint of cassis and plum, very inviting bouquet. Juicy, elegant, dark berry fruit, fine, ripe tannins, mineral and fresh at the same time, already harmonious, well-developed, shows length, sure maturity and certain ageing potential, seductive style.

**Falstaff**

**96**





Pungent notes of cigar box, tobacco, flowers, truffles, spices, cherries, licorice, currants, and plums fill the perfume. On the palate, the wine is elegant, fresh, spicy, and vibrant. The fruits are vivacious, crisp, and juicy, with a salty edge and a sprig of mint on the back end of the finish. This modern, classically styled wine can be enjoyed after just a few years in the bottle or aged for 2-3 decades with ease. Clearly, this is one of the stars of the vintage. The wine blends 39% Cabernet Sauvignon, 33% Merlot, 28% Cabernet Franc, and 8% Press wine. 12.7% ABV, 3.66 pH. Picking took place September 6 - October 5. Drink from 2029-2055.

**Wine Cellar  
Insider  
Jeff Leve**



**96**



**The Wine Advocate  
William Kelley**



**93-95**

The 2024 Figeac is a lovely classic, wafting from the glass with aromas of blackcurrants, minty berries, licorice and pencil shavings, deftly framed by new oak. Medium to full-bodied, layered and velvety, with good depth at the core, powdery tannins and a suave, seamless profile, it's a blend of 33% Merlot, 28% Cabernet Franc and 39% Cabernet Sauvignon that attained 12.7% alcohol. Figeac was one of those estates that took the risk of waiting to harvest, rejecting just over 20% of the crop in the sorting process to produce a compelling wine despite the challenging conditions.



**James Suckling**



**97-98**

This is very refined with lovely tannins and freshness. Medium-bodied, it has a savory, juicy undertone and a satisfying finish. Some chocolate. A blend of 39% cabernet sauvignon, 33% merlot and 28% cabernet franc.



**Vinum**  
**Adrian Vanvelsen**



Mittelkräftiges Rubinrot, strahlender Cabernet-Duft, schwarze Johannisbeere, reife Himbeeren, florale Noten, die an Veilchen erinnern, darüber Mokka; am Gaumen gradlinig, dicht, konzentriert, dabei federleicht schwebend, knackige Frucht, sensationelle Tanningualität, perfekt verpackte Säure; im Abgang von grandioser Länge, hallt auf dunkle und rote Beeren nach. Ein Archetyp eines Figeac, energiegeladen und voller Finesse. Spielt in diesem Jahr zusammen mit wenigen Weinen in einer eigenen Liga.



**Decanter**  
**Georgie Hindle**



Gorgeous fragrance on the nose, dark chocolate, milk chocolate and black cherries, floral roses and iris - you can really smell the Cabernet Franc. Lovely intensity of fruit with such freshness from the start. A burst of acidity and zingy red fruit which then transforms into a soft and creamy mid palate before turning more mineral and crisp on the finish. Really a lovely journey from start to end. Well proportioned, not a light wine. This has a touch of chew with cooling minty liquorice aspects. It's elegant, leaning into the vintage in terms of density, but wow there is such delicacy and detail here. I love it because it's so relaxed and so charming and full of fruit. The energy and buzz is just exceptional. I could drink this all day! 8% press wine. 3.66pH



The 2024 Figeac was picked September 20 to October 5 at 31 hl/ha after sorting, as the natural yield was 36 hl/ha. The château sacrificed 21% of the crop (which I witnessed first-hand when I called in during harvest and toured the reception) and it matured entirely in new oak with 8% vin de presse. That wood is neatly assimilated on the nose with blackberry, raspberry and light pine resin scents, all fashioned with wonderful delineation. Later, a hint of wilted rose petal emerges from the glass. The palate is medium-bodied with fine tannins and a keen line of acidity. This is very elegant and classical Figeac in style. There is a little more linearity, but this feels quite effortless overall. Its buvabilité is perhaps higher than other vintages, even if the likes of the 2020 or 2022 might have longer legs. This becomes spicier with aeration, which seems to prolong the finish, especially on my second visit toward the end of my tastings.

**Vinous**  
**Neal Martin**



**Vinous**  
**Antonio Galloni**

**93-96**

Silky and aromatic, with velvety tannins, the 2024 Figeac is sublime. Floral and savory aromatics meld into a core of blue/purplish fruit, spice, licorice, lavender and menthol. All the elements are so well balanced. The blend is 39% Cabernet Sauvignon, 33% Merlot and 28% Cabernet Franc, with 8% press wines. Not surprisingly, the 2024 is a very Cabernet-driven Figeac. Production is 60,000 bottles, or 50% of normal, because of low yields and further selection in the cellar. Tasted two times.

**The wine independent**  
**Lisa Perrotti-Brown**

**96-98**

Deep garnet-purple colored, the 2024 Figeac opens with classic notes of cassis, kirsch, pencil shavings, and violets, leading to nuances of mint tea and underbrush. The medium-bodied palate is dense with tightly wound black and red berry flavors, framed by firm, fine-grained tannins and wonderful tension, finishing very long with lots of mineral and floral sparks. An absolute triumph in this vintage. Tasted twice with consistent score and notes.

**RVF**  
**Alexis Goujard**

**94-95**

Très jolie robe soutenue, d'une superbe complexité aromatique mêlant nuances florales, finesse végétale et framboise. Une palette aromatique fraîche aux allures océaniques. L'élevage, réalisé à 100 % en bois de neuf, est déjà parfaitement fondu, témoignant du travail minutieux de sélection des barriques. L'ensemble présente un équilibre élancé, tenu par une épine dorsale fine, où le trio cabernet-sauvignon (39%), merlot (33%) et cabernet franc (27%) déploie un relief aromatique énergique, fidèle à la signature de Figeac.

