

CHÂTEAU FIGEAC 2025

FINAL BLEND: Merlot 38%
Cabernet Franc 30%
Cabernet Sauvignon 32%

HARVEST DATES: September 1st to 19th 2025

YIELD: 25hl/ha overall

VINIFICATION: In oak vats

AGEING: 100% new oak barrels



2025 harvest recap (25.09.25):

Though the harvest was particularly early, the vine cycle had begun slightly late but then accelerated up till late May because of the warm, humid spring. A naturally small crop, caused by poor flowering conditions during 2024, was in evidence. Hot, dry weather then set in, eventually slowing down the cycle and impacting the sap flow, which restricted sugar build-up in the grapes. This in turn resulted in moderate alcoholic degrees. Some of the Merlot was affected by the drought and had to be discarded, but the rain arrived in time to produce superb quality Cabernet Franc. Being on dry terroir, the Cabernet Sauvignon gave low yields but high quality. The three varieties were of such homogeneously good quality that the selection of batches for the Second Wine would certainly prove very difficult. Of the three varieties, the two Cabernets were this year's stars. On first impressions, the 2025 vintage bore some resemblance to the 2022, while aromatically it had similarities to the 2019.

Read the interview below for an update on the 2025 vintage:

Figeac, Saint-Emilion, 2nd April 2026

AB Today, would you still say that generally your 2025 bears similarities to your 2022, while aromatically it resembles your 2019.

Frédéric Faye **In terms of freshness of fruit, I'd say that it has something of the 2019. Overall, I still think it resembles the 2022.**

AB In what particular way does it remind you of your 2022?

Frédéric Faye **In the quality of the tannins. The skins and the pips, thanks to all the summer sunshine, were beautifully ripe, and that's the hallmark of a really great vintage, like**

2022. The sugar in the juices built up very slowly, because of the difficulties of sap flow, and this proved advantageous, because when the ripening in Bordeaux is long and drawn-out, we get great aromatic intensity.

AB At the same time, that slow ripening resulted in more moderate alcoholic degrees...

Frédéric Faye Yes, the average this year was just 13.1, despite the hot dry conditions.

AB Did that surprise you?

Frédéric Faye In some ways no. Our viticulture has changed over the last years. The fruit is not so exposed to the heat as it once was, and this helps avoid high alcoholic degrees.

AB Your first impressions of your 2025 at harvest time were “very good”. Has your opinion evolved at all?

Frédéric Faye Today, I’d rate the 2025 as outstanding. Not just at Château Figeac but at many other Bordeaux growths too.

AB What in particular do you find in it today that makes you say that?

Frédéric Faye Most impressive is the texture of the wine. It’s beautifully creamy. The tannins are abundant, but they’re so smooth they’re almost imperceptible. Aromatically, we have superb fresh blackcurrant notes coming through from the Cabernet Sauvignon, and white flowers from the Cabernet Franc. What really amazes me is that the hot, dry weather didn’t leave its mark on the wine to the detriment of terroir expression. The terroir comes through very clearly.

AB You mentioned that the homogeneity of the lots would make the selecting of the Second Wine more difficult. How much of the 2025 crop will finally go into Petit Figeac?

Frédéric Faye Very little. Only 10%.

AB Was your decision to put a larger proportion in the First Wine in any way influenced by the low volume produced in the vintage.

Frédéric Faye Producing a yield of only 25hl/ha, we naturally wanted to ensure a good supply of First Wine but, as you pointed out, the quality was consistent across the batches, and it was quite a job to separate them into First and Second Wines.

AB It must be a long process tasting all the lots, not just for First and Second Wines, but also to determine the right blends. How long did it take you this year?

Frédéric Faye **In all, it took us five tasting sessions. It's never an easy exercise. The important thing is to take one's time, not to rush it.**

AB **What's the final blend for Château Figeac 2025?**

Frédéric Faye **38% Merlot, 32% Cabernet Sauvignon and 30% Cabernet Franc.**

AB **And, in a nutshell, what has each variety contributed in this vintage?**

Frédéric Faye **Merlot has provided the charm on the entry to the palate together with its customary roundness and softness. The Cabernet Franc, which was so good this year that it was difficult to put any aside for Petit Figeac, has brought elegance, freshness and tension. There are floral notes and cherries on the nose and, this year, fullness on the mid-palate. The Cabernet Sauvignon, in addition to the blackcurrant I mentioned earlier, has provided a beautiful finish with velvety tannins and hints of graphite.**

AB **Having compared 2025 to 2022, in what ways will your 2025 be different from that vintage?**

Frédéric Faye **I'd go as far as saying that our 2025 will be even better than our 2022.**

AB **And in terms of profile?**

Frédéric Faye **It will be ready to drink sooner. The alcoholic degree is lower of course. On the palate, the 2025 is less thick. There's an immediacy about the 2025 and an explosion of fruit.**

AB **Does it remind you of any older Figeac vintages?**

Frédéric Faye **It has something of the 2001 in its elegance and classicism. But there's a whole different texture in the 2025.**

AB **Bordeaux has recently lost a prominent figure who contributed a great deal to the more modern profile of Bordeaux wines, a person whom you knew well: Michel Rolland. How will you remember him?**

Frédéric Faye **I'll have very fond memories of Michel. It was thanks to him that I began my career in the wine world. Dany, Michel's wife, was a childhood friend of my mother. I therefore knew Michel from when I was a kid. He encouraged me then and throughout my career.**

AB **What was his advice to you?**

Frédéric Faye **Always work hard and work with rigour. He told me that if I always did that and got a bit of a helping hand from Lady Luck, I'd succeed.**

AB When did you begin your professional relationship with him?

Frédéric Faye Very early on. I was an intern with him, and he sent me to Argentina. Later of course, he had a working relationship with Figeac, which lasted ten years. I'll always remember how friendly he was with all his internees. He always had time for us all.

AB Why do you think he had detractors?

Frédéric Faye He was wrongly accused of making wines for Robert Parker. That was never the case; the proof is Figeac. In fact, Michel had a huge number of friends in wine, and many of them have reasons to thank him for what he did for them. Travelling wine consultants or flying winemakers, as they've been called, would never have existed without him. He was the one who created that profession. He'll be long remembered and missed by many people.