Sale Name: Fines Wines & Spirits

LOT 212 - Château Figeac Selection (5 bottles)



Estimate \$ 700-1000

Description

Château Figeac 2009

Saint-Emilion, Red Bordeaux Blend Saint-Emilion Premier Grand Cru Classé "B" 750 ml / France / 13.5% ABV

DC 96 | JD 95 | JS 97 | RP 94 | VN 94 | WE 96 | WS 96

"Even in this super-ripe vintage Figeac retains its usual red bell pepper aroma (from the cabernet sauvignon grape) and that adds a light touch to the opulent fruit cake and spice character. The full fine tannins beautifully support the rich palate and make the finish very long and plush. A great 2009! 97" March 2019 (James Suckling)

Château Figeac 2010

Saint-Emilion, Red Bordeaux Blend Saint-Emilion Premier Grand Cru Classé "B" 750 ml / France / 14% ABV

DC 97 | JD 96 | JS 98 | RP 97 | VN 98 | WE 96 | WS 96

"Intense aromas of wet earth, leaves, sweet berries and cinnamon follow through to a full body, velvety and dense tannins and a long and flavorful finish. Opulent style. Just opening now, but this shows lots of stuffing, even if it does tighten down on the palate. Integrated and fine. 98" February 2017 (James Suckling)

Château Figeac 2012 (2 bottles)

Saint-Emilion, Red Bordeaux Blend Saint-Emilion Premier Grand Cru Classé "B" 750 ml / France / 13.5% ABV

JS 94 | RP 91 | ST 89-92 | WE 92-94 | WS 93

"Beautiful aromas and flavors of ripe blackberries with cacao and chocolate notes. Full body, lovely acidity, soft and juicy tannins and a long, fruity finish. Figeac is back in style. Needs two or three years to soften. Best after 2018. 94" February 2015 (James Suckling)

Château Figeac 2015

Saint-Emilion, Red Bordeaux Blend Saint-Emilion Premier Grand Cru Classé "B" 750 ml / France / 14% ABV

DC 100 | JD 100 | JS 97 | RP 97 | VN 97 | WE 98 | WS 96

"Fabulous aromas of blackberries, black licorice and lavender. Rose petals, too. Full-bodied, deep and powerful with a sexy tannin texture of plush velvet. Long and caressing. Muscular and poised. Needs until 2022 to come together but a modern and focused Figeac. 97"
February 2018 (James Suckling)

Quantity: 1



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