



Château La Grave Figeac

Saint-Emilion Grand Cru

Owned by the CLAUZEL Family since 1993, Château La Grave Figeac is located on one of the most beautiful terroirs of the region in the Saint-Emilion Grand Cru appellation.



CHATEAU
LA GRAVE FIGEAC

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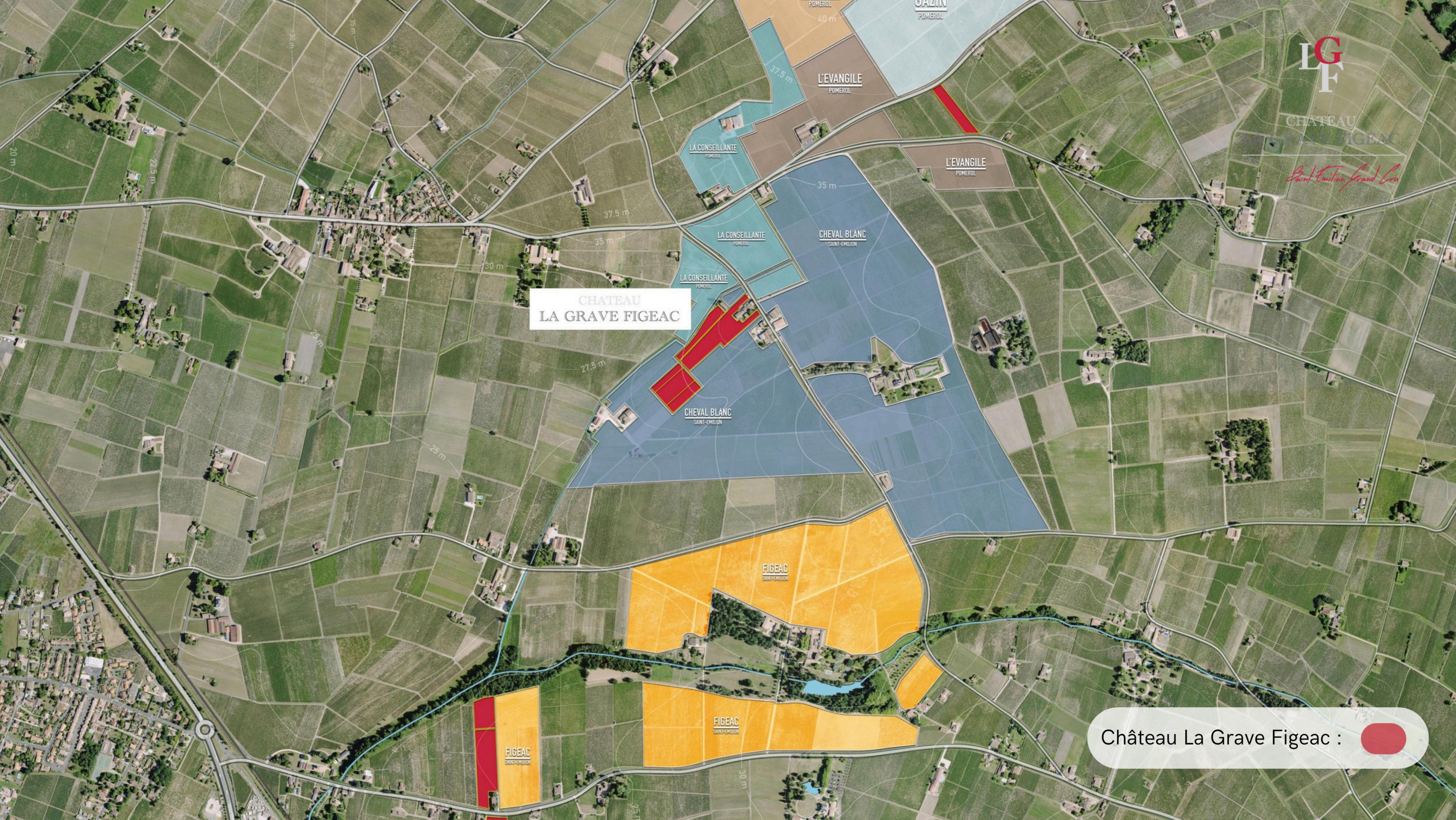


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Château La Grave Figeac : 



A Family Story



"Cheval Blanc looks at La Grave, La Grave looks at Figeac, and finally, they become one." Franck Dubourdieu

THE BEGINNING :

*The history of the estate is primarily the story of a **family of winemakers** who, already established in Saint-Emilion and Pomerol for several generations, developed their expertise around a passion. **In 1993, Jean-Pierre and Sabine Clauzel took over Château La Grave Figeac, a true gem in an exceptional location. Their son Laurent took up the torch in 1996, overseeing all the technical aspects of the vineyard and the cellar, with one goal: to showcase this unique terroir.***

THE SEQUEL :

*In 2005, united by a shared love of beauty and fine wine, and by the bonds of friendship among friends and family, **Laurent and his wife Caroline**, whom he met on the school benches, embarked on their own adventure. Since then, these two enthusiasts, deeply passionate about their craft and their estate, **have devoted themselves to creating a "pleasure" wine** that reflects who they are, while respecting the land that gave it birth and revealing its remarkable qualities.*

Their ambition: to convey, through their wine, the values that are so close to their hearts.





The Terroir & The Wines



The Terroir & The Wines

Extraordinary Natural Features

At Château La Grave Figeac, **nature has patiently crafted a land particularly conducive to vine**. With a sandy-gravelly structure and an iron-rich subsoil, the soil combines three essential qualities:

- **Warm**, it promotes early ripening of grapes
- **Filtering**, it ensures good drainage of rainwater
- **Draining**, it forces the vine to develop deep roots

Fully mature with an average age of 45 years, the grape variety consists of **65% Merlot**, round and supple, and **35% Cabernet Franc**, which provides structure and finesse. Their renewal is done by replacing the dead vines during the year, a process known as "racotage."

A Unique Terroir for Exceptional Wines

Located in the "Golden Triangle" of the Figeac area, clay soils are what give this terroir its greatness. The parcels surrounding the estate are composed of sandy-gravelly soils over iron pan (crasse de fer).

Château La Grave Figeac: The flagship wine of the estate. It embodies the expression of our terroir and the values we stand for, built on three pillars: doing good, creating beauty, and being true.

Château Pavillon Figeac: From the same vineyard and vinified by the same team, this "little brother" follows in the footsteps of its elder, though it is aged differently.

L'Essai: The estate's micro-cuvée, vinified without added sulfur and aged exclusively in tank (2015 vintage).





“Savoir-Faire”



LG
LF

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“Savoir-Faire”



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ETHICAL AN RESPONSIBLE VITICULTURE

*This is the choice made by Caroline and Laurent: everything is done to give their vines the very best care, with the utmost respect. **For it is from the land that a wine's qualitative potential is born.** The vines are carefully tended to enhance the quality of the grapes through bud thinning and leaf removal. **Harvesting** is carried out by hand, grape variety by grape variety and parcel by parcel, as is the sorting of the grapes on the table, so that only the finest are selected.*

HIGHLY PRECISE CELLAR WORK

*To fully uphold these values, Château La Grave Figeac benefits from **equipment perfectly suited to its wines.** **Each parcel is vinified in its own dedicated tank.** Vinification is carried out **without sulfur**, using **indigenous yeasts**, with the aim of enhancing the pure expression of the wines.*

*For the aging of its wines (11 to 15 months), the estate uses **oak barrels**, large **foudres**, and **amphorae**, each of which contributes its own qualities to our lots.*

A GENUINE COMMITMENT

*In 2009, the estate began its conversion to organic farming. **The first certified organic production was released in 2012.***



Château La Grave Figeac - Saint-Emilion Grand Cru



Propriétaire : Famille CLAUZEL

Production area : 7 hectares.

Grape Varieties : 65% Merlot, 35% Cabernet Franc.

SCEA Domaines du Gast :

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