

LA FLEUR PAUILLAC

PAUILLAC AOC



HISTORICAL :

The second wine of the emblematic brand La Rose Pauillac created in 1933, La Fleur is made from a selection of plots of land mainly from young vines. It is a wine that can be drunk relatively young, between 3 and 8 years old, but which retains all the characteristics of Pauillac: power, finesse and great aromatic expression.

TERROIR :

Gravel and clay-limestone.

SURFACE :

Between 3 et 5 hectares.

GRAPE VARIETIES :

50% Cabernet Sauvignon.
50 % Merlot.



VINIFICATION AND AGEING :

Traditional Medocan vinification in vats with temperature control between 25 and 27°C. Vatting for a minimum of 3 weeks. Maturing for 12 months in French oak barrels with 40% new and 60% of one wine. Bottled at the estate after 18-20 months of ageing.

SERVICING AND PAIRING :

Serving temperature: 17/18°C. Decant one to two hours before serving. The wine is not treated, any deposit is natural. Will go well with a cep mushroom risotto, a shoulder of lamb (from Pauillac!), roast poultry and cheese platter.

CULTIVATION :

Average age of the vineyard: more than 30 years. Planting density: 8500 vines/ha and more. Mechanical tillage. Double Guyot pruning. Reasoned treatments without CMR or insecticide. Average yield: Approximately 50 hl/ha. Grapes are sorted in the vineyard. Harvesting 60% manual and 40% mechanical.

