FLEUR BAYRON

LISTRAC-MEDOC AOC

HISTORICAL :

Fleur Bayron is produced from a plot selection in Listrac-Medoc area. The selection is made according to the age of the vines, the yield, the sanitary state of the harvest and the alcohol content.
It is a typical Medoc wine which combines elegance, fruit and tradition.

TERROIR :

Gravel and clay-limestone.

SURFACE :

30 hectares.

GRAPE VARIETIES :

70 % Merlot.
30 % Cabernet Sauvignon.



VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.
Minimum 3 weeks vatting.

Estate vacuum bottling.

SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.
Decant one or two hours before tasting.
Wine is not treated, deposit is natural. This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

CULTIVATION :

Yield : between 40 and 50 hl / ha.
Sorting of the grapes in the vineyard and in the cellar.
Plantation density : 6600 feet/ha. Mecanical groundwork. Sustainable cultivation.







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