

Domain

Ch. Lafleur Gazin

Located between Château Lafleur and Château Gazain, this beautiful domain belongs to the same family for 3 generations. Pierre Moueix has had a partial lease since 1976. The vines have an average age of 30 years. This is done in the traditional way and with the same precision as in the other Jean-Pierre Moueix locations.

Vinification

HVE level 3 certified estate. Manual harvest with double sorting (manual and optical). Vinification in temperature-controlled barrels with gentle and controlled maceration and extraction. Aged in French oak barrels for 16 - 18 months. About 30% - 40% of the barrels are renewed annually.

Taste

A full, perfumed nose of ripe black fruit and chocolate seduces us from the very first moment. The charm continues on the palate with a firm, structured but fresh mouthfeel. The fruit returns on the palate, along with a fresh, stony minerality.

Food pairing

Game - rabbit | Poultry - pheasant | Osso buco | Poultry - braded duck

General information

Type: Red wine

Grape varieties: Merlot (100%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18 °C

