Wijnfiche

# Château La Fleur-Pétrus | Pomerol
# France (POMEROL) — 2019

**Domain**

**Ch. Lafleur Pétrus**

Situated between Châteaux Lafleur and Petrus, Château La Fleur-Pétrus took its name in the 18th century. Jean-Pierre Moueix, who established his wine merchant business in Libourne in 1937, purchased La Fleur-Pétrus in 1950. This historic estate on the plateau of Pomerol was his first vineyard acquisition. La Fleur-Pétrus is composed predominantly of Merlot, which lends silkiness and generosity to the wine, while a small percentage of Cabernet Franc contributes rigor and complexity.

**Vinification**

The vineyard is made up of three parcels on the plateau of Pomerol with altitudes averaging 33 to 38 meters above sea level. The pebbly soils from the northern parcel yield a wine of great elegance with notes of black cherries. The center plot, known for its summer heat (the area is called “Tropchaud”), produces a wine of tremendous suppleness with a hint of plum. Wine from the southern parcel is particularly velvety, dense, structured, with a pronounced nose of blackcurrant.

**Taste**

Delightful aromas of truffle, tobacco, mocha and ripe blackberry. Incredibly refined and layered on the palate. A generous complexity where the blackcurrants, blackberries and dark cherries are joined by flavours of chocolate, liquorice and a touch of minerality. This elegant, yet so complex, Pomerol is one to cherish.

**Food pairing**

Roast beef | Lamb | Stew | Game - river fowl

**General information**

Type: Red wine

Grape varieties: Merlot (91%), Cabernet Franc (6%), Petit Verdot (3%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Complex with firm tannins

