Wijnfiche

Château La Fleur-Pétrus | Pomerol
France (POMEROL) — 2020

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

HVE (High Environmental Value) certified vineyard, meticulously hand-harvested. Employing traditional winemaking methods, including a double selection of the finest grapes, controlled and gentle pressing, and maceration in stainless steel and concrete tanks. The wine matures for 16-18 months in oak barrels, with 50% being new.

Taste

Juicy, mouth-filling, and stylish with enough structure to support the succulent, explosive flavors. Blueberries, pomegranate, raspberry, and mint. In the background, a hint of dark, pure chocolate and a touch of medicinal herbs. Smooth on the palate with a mineral tightness in the finish.

Food pairing

Roast beef | Stew | Lamb | Game - river fowl

General information

Type: Red wine
Grape varieties: Merlot (93%), Cabernet Franc (5%), Petit Verdot (2%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

