

## **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.

### **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

