Wijnfiche

Château La Fleur-Pétrus | Pomerol
France (POMEROL) — 2018

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

Manual harvest. Double sorting: manual and optical. Winemaking in thermo-regulated concrete and stainless-steel vats. Gentle & controlled maceration & extraction. Ageing for 16-18 months in French oak barrels (50% new).

Taste

The wine combines a unique elegance with the generosity and structure typical of the great vineyards of Pomerol. An attentive tasting reveals remarkable refinement, complexity, and a touch of violet.

Food pairing

Game - stew | Lamb | Game | Stewed meat

General information

Type: Red wine
Grape varieties: Merlot (91%), Cabernet Franc (6%), Petit Verdot (3%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C

