Wijnfiche

Château Fleur de Lisse - Grand Cru | St. Emilion G.C. | BIO France (ST. EMILION) — 2020

Domain

Chateau Fleur de Lisse

In 2015, Patrick Teycheney left the operational management of the Colisée Group and returned to his first love: Bordeaux wine. The same year, he was joined by his daughter Caroline, who left the luxury industry. The family then acquired two properties in the Saint-Emilion Grand Cru appellation: Château Fleur de Lisse and Château L'Etampe, which were added to the family's historic property, Château La Loubière in Montussan. In 2018, Vignobles Jade expanded by acquiring an organic property in Saint-Emilion Grand Cru.
Fontfleurie will be born from these parcels. With 27 hectares, Vignobles Jade has reached a sufficient size to carry out the biodynamic exploitation of a Saint-Emilion Grand Cru. The expansion of the vineyard also involves innovation and the complete modernisation of the winery.

Vinification

Average age of vines: 40 years
Terroir: limestone soil
Harvest: manual harvest in crates. Sorting before (vineyard) and after (sorting table) the harvest.
Vinification: in stainless steel vats at a temperature of 28-30°C. 2-4 weeks in barrel.
Maturation: 18 months in barriques (30% new).

Taste

Garnet red colour. Very balanced wine with ripe, round tannins. Aromas of red fruits, blueberries, chocolate and hazelnut. Juicy wine with full body and a long finish.

Food pairing

Pigeon - ragout | Game | Steak - grilled

General information

Type: Red wine
Grape varieties: Merlot (95%), Cabernet Franc (5%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-17 °C
Taste profile: Smooth juicy

