



Château La Fleur Saint-Emilion Grand Cru

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Château La Fleur
Saint-Emilion Grand Cru

Millésime 2007

Surface area: 6.3 hectares (15.6 acres)

Situation: northern plateau of Saint-Emilion

Soil: mostly clay with some sandy surface deposits

Grape varieties: 92% Merlot - 8 % Cabernet Franc

Age of vines: Merlot from 10 to 70 years (average 35 years)

Cabernet Franc 40 years

Pruning: double guyot and mixed

Cultivation: rational surface tilling of the soil and cultivation of grass between the rows.

Management during vine growth: debudding, 2 leaf removal and 2 thinning out operations.

Harvesting: by hand using trays, with selection of fruit in the vineyard and then again on arrival in the cellar.

Harvest date: 27th September to 14th October 2007

Winemaking process: traditional

Alcoholic fermentation and vatting: in concrete vats with temperature control

Vatting: from 3 to 4 weeks according to the plots

Malolactic fermentation: in barrels

75% new barrels

25% one-year-old barrels

Ageing period: 15 to 18 months

All decisions regarding vineyard management and winemaking techniques are carefully considered and approached in a rational way according to the vintage's potential and the different plots on the estate.

Production: 23,000 bottles