



Château La Fleur

Saint-Emilion Grand Cru



THE ESTATE

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 15 to 75 years (average 40 years) Cabernet Franc 45 years

PRODUCTION IN 2013

Surface area harvested: 6 ha 30

Grape varieties: 92% Merlot - 8% Cabernet Franc

Harvesting: by hand using trays, with selection of fruit in the vineyard and then again by optic sorting system

Harvest date: 8th and 9th October

VINEYARD MANAGEMENT

Pruning: double guyot and mixed

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

Management during vine growth: de-budding, 2 leaf removal and thinning out operations

WINEMAKING PROCESS & AGEING

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 65% new barrels, 35 one-year-old barrels

Ageing period: 15 to 18 months ; depending plots

PRODUCTION / COMMERCIALISATION

Yield 2013: 30 HL/ha

Château La Fleur 2013: 25,000 bottles (estimate)